

VALLEY FARMER



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How Much Education, and What Kind Do Farmers Need?

The answer to the first part of this question needs be but short. ALL THEY CAN GET. But the pertinancy of this response may perhaps be made more apparent by a proper answer to the last part of the question—"WHAT KIND?"—which cannot be so readily answered; but, by your leave, I will attempt a concise description of what, to me, seems necessary for the complete farmer to understand.

First, the common branches—reading, spelling, writing and arithmetic, with, perhaps, geography and grammar, as an addenda, depending somewhat upon circumstances.

Next, in importance, if he is an American, is a full and thorough knowledge of the English tongue, as it opens at once the doors to all the arts and sciences, and without which these portals remain in a manner closed.

In connection with the foregoing and follow-

ing, should be pursued and never neglected, a physical education. For, the farmer, whether he is to labor, or superintend the labor of others, needs the full development of every nerve, bone and muscle, with a full knowledge of the most economical manner of applying their forces in himself, his laborers and animals. This physical development, education and training, need not interfere with any other occupation, for the mind cannot always labor, nor can it ever labor to advantage while the body lacks energy and force. It is this physical development which gives to the sons of farmers their superiority in every station of life. It is a true saying that "you can make anything of a farmer's son, but you can make a farmer of nothing else." Since the decline of the Roman empire, the value of muscular strength and agility has been unappreciated, but the next generation must and will restore its popularity.

With these foundations to rest upon, he is prepared, if he is able to purchase, or borrow, books, even independent of teachers, to enter upon the studies of the more abstruse sciences—not essential, it is true, to a laborer, but deeply essential to a director of his own power and that of others, to the economical employment of time, strength and money.

He should study botany, for a great share of his business is the rearing of shrubs and plants—the nature, habits, classes and descriptions of which are essential.

He should study zoology, for another part of his business is the rearing or employment of animals, the natures, habits and peculiarities of which he should understand.

He should study entomology, for he will have myriads of insects to contend with, and

unless he combats them with that skill and discretion which a knowledge of their habits alone can give—his victory over them is at least doubtful.

He should study geology—it gives him a knowledge of the raw material, upon which he must work diligently and understandingly would he win success.

He should study meteorology and climatology, for there are adverse as well as genial winds, rains, snows, hails and frosts for him to counteract, or apply to his aid.

He should study chemistry—animal, vegetable and mineral—for there are constant changes around him, in every kingdom of nature, for him to seize upon for his benefit, or to turn to his advantage.

Physiology, both animal and vegetable, is important as a study for him, for he must have a care for the health and prosperity of his beasts and plants, and a knowledge of their structures and the functions of their parts is indispensable.

Philosophy, as applied to his implements, carriages and machinery, comes also advantageously into use.

Does any one say this standard is too high—that it is unattainable by any one that labors on a farm and earns his bread? There is no institution so well adapted to the study of the higher branches as home—no teacher so faithful, impartial, thorough and successful, as one's self—no halls so well adapted to study in as the broad vaults of heaven and the chimney corner—and no place where the education of the body and mind can be so conveniently and profitably alternated as on the farm.

Do you wish to study botany—here are the plants in bloom in your very path. Do you wish to study zoology—here are the animals your daily companions. If you would study entomology, the insects swarm around you, and their habits cannot be a matter of indifference. Does geology entice you—here is mother earth at your feet, inviting you to an acquaintance. Would you study meteorology and climatology—your farm has its observatories—what better place would you have? If physiology interests you—every animal you slay for domestic use or for market, is a subject for dissection. Would you study philosophy—remember that Newton's first lessons were taken in a solitary seat under an apple tree. Would you hold communion with your own thoughts—would you reflect upon and digest what you have read—take hold of the plow, the

hoe, or the scythe and your mind will be the more clear for your bodily exercise. It is not necessary to study that the book should be always in hand—the broad book of Nature is always open before you, and he who sows and reaps, as well as “he who runs may read.” Do you say that these studies are unnecessary to successful farming? Remember that the cultivated portions of the earth are fast losing their fertility, under the old traditional system of farming, and that science alone, aided by experiment, perseverance and economy, brings them up to, and even above, their early standard. The farmer who discards science as unnecessary, must emigrate to the newer portions of the earth, and be content with the society and the luxuries they afford; while he who would be surrounded with all the comforts and improvements of the age must remain where they flourish, and should add his mite of mind and talent for their promotion.—[Ex.]

MANURE ON CLAY SOIL.

Clay soil is the best for top-dressing with manure—as the clay has an affinity for the manurial gases—it permits but little to escape. We believe this theory is fully enough carried out by experiment. If the manure is well pulverized, and made to hug the soil closely, there will be little or no loss.

But there is an increased advantage in clay lands to mix your manure with it—bury it in it. A fallow is excellent for this. The heat of summer will set it fermenting and increasing the heat, and thus have a beneficial effect upon the soil, similar to the extremes of heat and cold.—This fermentation aids the decomposition of the sod, as well as the soil itself, chemically.—And this soil, if plowed dry, or in the proper condition, which summer so greatly favors, will make the mellow ground of an ashy nature, which you so seldom see, because so seldom properly treated. It is a nice thing to manage clay soil. Most of our clay farms are spoiled. Their only salvation is, in having but a small proportion of clay.—The great art of knowing how to treat clay soil, has got to be learned, to be made practical. Manure, as we have indicated, is one of the great instruments in the hands of a skilful man to ameliorate clay land—and which will produce the healthiest grain and grass, and give the husbandman the benefit of the natural manure of the soil.

We should always lay up against the evil day, but not anticipate it.

MAKING SORGHO SYRUP.

A correspondent of the *Prairie Farmer* replies to a querist thus:

"Keep the pans about 2½ feet wide, and 7½ feet long, and from 8 to 12 inches high, and two pans to each furnace. I make my pans of this size, and find no difficulty in handling the 9 in. ones, but the 12 inch pan is rather heavy, and I use them for clarifiers, and do not need to handle them. A clarifier of the above size holds 10 gallons to every inch deep; and 10 inches deep is a good 100 gallons, or a batch. When it is filled nearly or quite full, I start a wood fire under it, and have ready a pail of fresh slacked lime, or good fresh whitewash, very thick. I also have in my hand a small piece of litmus paper which I dip into the cold cane juice, and then hold the paper to the fire to dry it. By this time the batch has got about milk warm. I take about a quart (sometimes less) of the thick whitewash, or cream of lime, and stir it into a pailful of the juice, either fresh from the mill or out of the clarifier, and mix the lime thoroughly with the juice in a pail, and then mix this mixture thoroughly with the juice in the clarifier. Then I try my litmus paper in the clarifier, and if this paper which the fresh juice turned red, is now turned back to its original blue, the acid in the cane juice is completely neutralized; if it is not yet blue, mix a little more lime with juice and stir it in as before, and keep doing so until the paper shows signs of returning to its color. And here I warn you that too much lime is as bad as none at all, and you must watch the shades of blue that come on your paper, and not let it get too blue; or, in other words, you must not completely neutralize the acid, but let there be a mingling of red with the blue of your paper. This is a nice point, and can only be attained by practice. A few batches carefully watched through the entire process of clarifying and making into syrup will suffice. Now that the acid is neutralized, or nearly so, you can continue the fire until you throw up a thick, tough scum—but be very careful to heat the juice all over alike. This is done by pushing the fire here and there to help matters as well as may be done over a fire. And above all don't let the juice in the clarifier boil; this would boil the scum in again, and no power of man can separate it the second time. But the nice point is to come as near boiling as possible, and not boil; and this all over the surface of the juice.

When the heat reaches this point you must put out the fire, or shut it off from the clarifier

entirely, and take off the scum. Be sure that it does not boil at the bottom of the pan; for your juice must now have a resting spell, that it can settle for about an hour at least—over night sometimes, in cool weather. When the juice is settled, you can draw it off from a plug inserted just one inch above the bottom of the clarifier, as there is often one inch thick of sediment in the bottom that must not be disturbed. After your juice is drawn off it is ready for the evaporator, and if your clarifying process was carefully attended to, your juice is a beautiful, transparent, light straw color, and the froth that makes around the point where the stream from the clarifier enters, and all over the surface of the juice, looks like clean soap bubbles, not a particle of a green shade about it, or a particle of the green taste about the molasses when it is cooked.

We come now to the evaporating. The pan being eight or ten inches deep, we fill it just one-half full, and boil it as rapidly as possible until the molasses is done. This is the long and the short of all the success or secret in getting a good color. Don't be afraid of burning, but keep your fire up, as well at the finishing off as at the beginning—no cessation; use the best of fuel—punch, poke, rake out the ashes—anything to keep the fire burning furiously, and when your bath is finished lift it off and set your other pan on, and fill it up as quick as possible, and by that time your juice is ready to boil, and thus the work goes bravely on.—When your molasses is a little cooled, raise up one end of the pan and dip out your syrup (about 8 gallons); wash your pan out, boil the washings over, or throw them in with your vinegar stock; fill the pan one inch deep, and all is ready for another charge. In this way I boiled thirteen batches in eleven hours over two fires (one batch over one fire in the evening), making fourteen batches in an ordinary day—each batch making on an average 7½ gallons of good merchantable molasses, or 105 gallons.

My expenses were: Team and two hands at mill, \$4; two girls to skim, \$2; one man to poke and punch fires and put up molasses, \$2; one ton of coal, \$5; total, \$13. One half syrup worth \$52.50; expenses out, \$13—profit, \$39.50. I don't make this much every day, and it is but fair to state that I had two batches of clarified juice and two batches of unclarified, already to start on in the morning. Lit fires at six o'clock—hands quit for the day at six in the evening. I boiled the fourteenth batch in the evening

just at eight o'clock. My ordinary day's work is about twelve batches, six to each fire, or over a barrel of molasses over each fire-pan—that is, under a pan of only about 15 square feet fire surface. And I must say, that in all my molasses making, I have never seen anything to compare to this plan for rapidity in manufacturing, or quality of syrup; it is over three gallons of syrup per square foot of pan, or rather fire surface. Still, it takes a hand to skim to each fire, but they are both needed to assist one another in lifting off the pans, and were the hands at skimming men instead of girls, it would not need the third hand to keep fires and put up the syrup. "This is the way I long have sought," &c., and I heartily recommend it to all sorghum manufacturers by fire, as the most practical, simple and sensible of anything that I have seen or heard of—and I have seen and heard of many strange things in my day.

I make my unclarified molasses in precisely the same routine; but instead of the clarifying processes, I strain the gold juice into the evaporator pretty much as does every other manufacturer. It will be seen that these short pans take more fire, costs heavy for grate bars, fire doors, &c. Can't help it—the difference in quality of syrup and rapidity of the work so greatly exceeds the extra cost of bars and doors, that I do not stop to consider it—it would be "penny wise and pound foolish."

CURING TOBACCO.

In order to procure a good, fine flavored, superior quality of tobacco, a suitable tobacco house is the first and most imperative necessity. It would be just as absurd for one to attempt the manufacture of fine, marketable butter in a pig-trough, or delicious ice-cream in a coal scuttle, as to think of curing tobacco properly in an open shed, cellar, chamber, loft, or ordinary stable. And yet half the people who raise tobacco in a small way actually attempt to do it, and wonder at their inevitable failure. There is a great deal more in the curing than in the culture of tobacco, so far as determining its character is concerned, and that the crop may be properly cured, a suitable house in which to effect that cure is indispensable. It is all simple enough, too—no mystery about it—not expensive either.

In size, the tobacco house should be determined upon by the quantity of material you intend to produce. A light frame structure, covered with rough boards—a tight, shingled roof,

with openings along the ridge, and the same half way up the sides—all so arranged as to be closed at will or opened at pleasure—is the kind of building you require; then never permit it to be used as a hog-pen, hen-roost, hay-loft or horse stable.

For convenience sake, your tobacco sticks ought never to be more than five feet long and no larger than is necessary to sustain the weight of a dozen tobacco plants. The plants tied in pairs at the feet, should be placed on the sticks just clear of each other, and the sticks then placed on the bearing poles regularly as candles are suspended for the old-fashioned dip, and thus continue the process until your whole stock is disposed of.

During the curing season, care should be taken to close all the openings of the buildings during rain storms and unusually damp weather, and opening them again for free ventilation as soon as the atmosphere becomes suitable. The tobacco may safely hang thus undisturbed from two to three months, at the end of which time it will be a good plan to take it from the sticks and pile neatly in heaps of say a hundred plants each on rows of poles or boards, a few inches from the ground. In this position, it may remain with advantage any length of time, so that it does not get damp and mold or mildew.

When you are ready for stripping, the tobacco will also be found ready and in prime order, provided the weather be suitable; it being bad management to strip or handle cured tobacco on the stock during very dry weather.

In stripping the tobacco, the best plan perhaps, is to assort the leaves into three distinct grades, taking always the four lower leaves for the 1st, the next four for No. 2, and the remainder at the top of the stock for No. 3. By this means, while you have diminished the value of No. 2 nothing, you will have enhanced that of the other two grades, and consequently that of your entire crop, by making all your hands and packages of uniform size in each particular grade. Let ten to fifteen leaves form a hand; wrap them firmly at the base with an imperfect leaf of the like quality with the hand, and make up packages of twenty-five to thirty pounds, neatly and uniformly, by placing the first layer with the points of the leaf all one way, reversing the second layer, and so on alternately until the package is completed, which sew or bind up neatly and compactly, in light straw or corn husk wrappers, which you may very easily learn to manufacture yourself.

These simple directions, strictly followed, will certainly result in the production of a superior article of leaf tobacco, and will insure the maximum market prices.—[Canada Farmer.

MAKE FARMING ATTRACTIVE.

Farming can be made attractive:—

1. By less hard work. Farmers often undertake more than they can do well, and consequently work too early and too late.

2. By more system. The farmer should have a time to begin and stop labor. They should put more mind and machinery into their work. They should theorize as well as practice, and let both go together. Farming is healthy, moral and respectable; and in the long run profitable. The farmer should keep good stock and be out of debt. The farm is the best place to begin and end life, and hence so many in the cities and professional life, covet a rural home.

3. By taking care of health. Farmers have a healthy variety of exercise, but too often neglect cleanliness, omit bathing, eat irregularly and hurriedly, sleep in ill-ventilated apartments and expose themselves to colds. Nine-tenths of human diseases arise from cold or intemperance. Frequent bathing is profitable, so are fresh air, deliberation at the dinner table, and rest after a meal.

4. By adorning home. Nothing is lost by a pleasant home. Books, papers, music and reading should all be brought to bear upon the indoor family entertainment; and neatness, order, comfort, shrubbery, flowers and fruit should harmonize all without. Home should be a sanctuary so holy and happy that children will love it, woman delight in it, manhood crave it, and old age enjoy it. There would be less desertions of old homesteads if pains were taken to make them agreeable. Ease, order, health and beauty are compatible with farm life, and were ordained to go with it.—[Ex.]

OSAGE ORANGE SEED.

ED. VALLEY FARMER: Seeing many inquiries about Osage Orange hedge plants—in answer I would say to those who have plants—gather the apples now, or any time between this and spring, when they become soft, which they will do after a few freezings; place them in tepid water, in a wash tub, or some other convenient vessel; wash them out on a wash board; drain off the water, and you have the seed as nice as those you get from the South. Be particular in getting them thoroughly dry, or they will ferment. I gathered some last fall and planted the seed this spring, and they grew excellent. I live in latitude of St. Louis. F. L. H.

Warrensburg, Johnson Co. Mo.

Great good is always obtained with difficulty.

HENNERY.

A correspondent, in answer to inquiries for the cheapest and best hennerly for about thirty hens, says: Let the inclosed part be about 12 feet square, with roof very sharp; walls four feet high; the side sills and plates, 16 feet long, so as to form a portico at one end of the building; let this be floored, the flooring to extend 2 feet into the inclosed building, the remaining part well under-pinned without any floor.—Construct a feeding trough across the porticoed end, 4 inches wide and three deep, leaving space for a watering trough at one end of it. The hens should be kept out of these with vertical slabs two inches wide, 2½ inches apart and 18 in height. On the top of this construct the nest, two stairs or more, one above the other; have some nests so as to shut your laying hens from the setters. Leave no chance for roosting about or over the nests. Have shutters to the feeding and watering troughs, and nests all open downwards. Construct windows so that the sun may shine into the hennerly during the day. Let the entrance door be in the end opposite the portico. The roosts should be built like a ladder, set at an angle of 45 degrees.—Under these throw fresh loam every two weeks. The object of the portico is, that the hens may be fed, and the eggs withdrawn without going into the hennerly—meanwhile the poultryman is protected from the inclemency of the weather.

CLEANING GRAIN.

At a late farmers' meeting, one gentleman stated that he had lost \$60 on his wheat crop, by not properly cleaning it. Instead of getting \$1.82 per bushel for his wheat, had he cleaned it, he could have realized \$2—a saving of 18 cts. per bushel.

It is always an actual loss to farmers to have their grain go to market poorly cleaned. The country shipper often, by the use of a good mill, makes rejected wheat pass as No. 2, and No. 2 as No. 1, and thus realizes a handsome profit. The farmer might, by a little outlay, and a little more labor, pocket this amount as well as the grain dealer. In the aggregate, the country through, this is an important item, and we are glad to notice the publication of such figures and statements as above, in local papers. It shows the farmers are waking up to the importance of looking after these little leakages that have been stripping their occupation of its profits.

The first step towards reformation is conviction, and the more farmers that become convinced that they are losing money by little negligences of this character, and will confess it before the people, the better for the whole profession. On a grain farm, a good fanning mill or grain separator is second to no implement in importance. Farmers should watch all improvements in these mills with great care.

Old maxim—Make hay when the sun shines.

New maxim—Make hay in cloudy weather (wilt and cure it).

PREPARE FOR WINTER.

Autumn, certain harbinger of cold winter days, is here. Its many showers have already given your fields a thorough washing, and reminded you of winter's approach. Have you prepared yourself accordingly? Have you provided yourself with everything that is conducive to the health of your stock? Have you provided yourself with well secured, clean hay, and enough of it, and with grain enough to feed your stock well throughout the coming winter? Have you provided yourself with sufficient shelter for your stock, so that your cattle, sheep, &c., need not stand out in the drenching rain or the drifting snow, and thus be half frozen, or sometimes really tortured to death? Have you provided yourself with first-class dry wood, so that should winter approach with his icy sting, you will be prepared for it? Have you sawed and split the same, and piled it carefully away into the wood-house, so that it will remain dry—or haven't you got a wood-house so that you can store it away? Have you, fathers and mothers, who have children to send to school, supplied them with good warm clothes, so that they can withstand the cold shocks of winter? Have you, tillers of the soil, who have supplied yourselves with all the machinery that is necessary to make farming attractive—such as drills, plows, cultivators, harrows, corn planters, reapers and mowers—provided yourselves with sheds, and put these farming implements into them, so that the rain, snow, &c. cannot injure them? If not, you have time yet—and it is high time to attend to these, "trifles" as they may appear; but, when rightly viewed, it will be found a well paying business to attend to them properly.

Build warm sheds, so that your cattle, horses, sheep, &c., will be protected from the cold and rain—and you, farmers and stock breeders, who will heed the advice, will find that you will have a great deal less trouble with sick animals, and that you will not need quite as much fodder if you will protect them from the rain and cold, as you will if you leave them out and allow them to suffer during the cold winter.

If you have not provided yourself with dry wood, you will, undoubtedly, have to burn green; but if you are a little ingenious, you can yet build a wood-house, so that your wood will not be thoroughly soaked every time you want to fill the stove. It will pay, because you will save a great deal of wood by the operation.

And you, fathers and mothers, who do not

wish to have your children grow up in ignorance—there is time for you yet to supply them with good, warm clothes, so that they can go to school without endangering their lives, through bad colds and the diseases generally connected therewith—and you will find that if you will do it, it will pay, because you will hardly have to pay any doctor's bills then, which, in six cases out of ten, you will have to pay, if you will not provide them with warm clothes.

And you, tillers of the soil, who have probably paid high prices for some of your farming implements, and who have no places to protect them from the weather, there is time yet for you to attend to this matter. It will pay you to build sheds, so that you can protect your farming implements from the rain, &c., because if exposed to the different kinds of weather, only during the short time of one winter, they will be injured to a greater amount than is required to build a shed that will probably last your lifetime. But it is high time for you to attend to these particulars. Begin the first fair day, for in a month's time the weather may be so unfavorable that you cannot, and when the winter is over and you have not saved twice as much as you expended for the above-named purposes, you will undoubtedly confer a favor on the readers by informing them of it.—[Ex.]

WATERPROOF BOOTS.—A writer in the *Mechanic's Magazine*, who says he has had three pair of boots last him six years, and thinks he will not require any more for six years to come, tells how he treats them: I put a pound each of tallow and rosin in a pot on the fire; when melted and mixed, apply it hot to the boot with a painter's brush, until neither the sole nor upper will soak any more. If is desirable that the boots should immediately take a polish, dissolve an ounce of wax in a teaspoonful of turpentine and lamp black. A day or two after the boots have been treated with the rosin and tallow, rub over them this wax and turpentine, but not before the fire. Thus the exterior will have a coat of wax alone, and shine like a mirror. Tallow and grease become rancid, and rot the stitching or leather, but the rosin gives it an antiseptic quality which preserves the whole.

COFFEE AND TEA CULTURE IN CALIFORNIA.—The cultivation of coffee and tea promises to become an important business in California.—One nursery at Sacramento has over 5,000 coffee plants on trial, and it is believed there will be no difficulty in bringing up the plant to a standard of hardiness to weather the mild winter of that climate. Near the Mission Dolores several thousand tea plants have been raised during the past year. The tea plant is grown in China and Japan in latitudes corresponding with all California.

Agricultural Items.

The soil breathes. When a person breathes he takes in oxygen; when the soil breathes, it takes in ammonia, and other fertilizing fluids. When the soil is hard, it cannot breathe, no more than a dead person can breathe. The more loose, then, you get your soil, the more the air will get into it, and consequently the more strength the ground will abstract from the air—the air that is loaded with the escape of barn-yard gases.

STORING POTATOES.—Dig the potatoes in fair weather, sort out such as are desired for table use next season, and put them in boxes or barrels, fill in among the potatoes with dry sand or fine dirt. Keep them in a dry cellar where they will not freeze, and in the spring, when they start their sprouts, turn them out, take off the sprouts, and then put them back in the boxes.

WORKING YOUR SOIL TOO MUCH.—A thing that is never done. Keep a-working, working, working it, and you will, as surely as you work it so much, kill the weeds, every one of them. You will make a clean sweep, by working "too much" in your soil. Now, how much will that pay you? to have all your weeds killed. Can you not afford to plow three times, and harrow and cultivate almost without end, to get a field entirely free from weeds? The soil feeds the world: a man cannot attend too much to it.—It should be made his especial pet, as a tree or a child is. Where the weeds are gone, grain will appear. It will not only ease your land of a pest, but it will give you so much grain for the same labor. If people followed this rule, and kept clean fields, there would be no bad flour in market; no bitter, foreign taste—for clean culture would induce careful culture.—The improvement of cleanliness in a farm then, goes many ways to benefit us.

ENGLISH RECIPE FOR CURING BACON.—So soon as the meat comes from the butcher's hand, rub thoroughly, and fill every crevice with fine salt. Next day scrape off the salt not absorbed, cleanse out the vessel, and salt the pork as before; repeat this three days. The fourth day use pulverized saltpetre with a handful of common salt—one quarter of a pound of saltpetre to seventy pounds of meat. Then mix one pound of coarse brown sugar, one pint of common molasses, and pour over the saltpetre; repeat this four times a day for three days, and then twice a day for a month. Smoke with maple or hickory chips, or clean fresh corn cobs.

TO KEEP TIRES ON WHEELS.—A practical man says on this subject: I ironed a wagon some years ago for my own use, and before putting on the tires I filled the fellys with linseed oil; and the tires have worn out and were never loose. I ironed a buggy for my own use seven years ago, and the tires are as tight now as when they were put on. My method of filling the fellys with oil is as follows: I use a long cast-iron oil heater made for the purpose; the oil is brought to a boiling heat, the wheel is placed on a stick so as to hang in the oil each felly an hour for a common sized felly.—The timber should be dry, as wet timber will not take oil. Care should be taken that the oil be not made hotter than boiling heat, in order that the timber be not burnt. Timber filled with oil is not susceptible to water, and the timber is much more durable. I was amused, some years ago, when I told a blacksmith how to keep tires tight on wheels, by his telling me it was profitable business to tighten tires—and the wagon maker will say it is profitable to make and repair wheels—but what will the farmer, who supports the wheelwright and smith, say?"

USE SALT.—If you have a manure heap—and what farmer has not one or more? sprinkle salt upon it, and the strength will remain. Salt holds the strength from escaping. Without it or something to hold the ammonia, the air will be constantly enriched by it. Plaster has a similar effect, and so has ground. The ground will receive the rich, fertilizing gases, and form one of the best soils for gardens, or choice plots, in the world. Salt is considered a manure. It is doubtful, however, whether it is a direct fertilizer. But it acts chemically upon the soil, as is the case with lime. Use it, then; feed it to your cattle in the field, in the yard; sow it on your land; make a free use of it. But in some places salt is dear—but not too dear to whiten your manure heaps, where they are exposed all summer to the elements.

To reclaim a swamp, is one of the best things in the world. It removes an air-poisoner; it gives you land to till; it affords manure (muck) for your other land. And yet some parts of the country is full of bogs and marshes—many farms have wet spots.

It is fully as important to take good care of your animals, as to procure those of good quality. A merciful man is merciful to his beast; therefore if you cannot look after them yourself, employ no help but those who are humane and intelligent.



CROSSING SHEEP.

In looking over the columns of an English journal of great merit, recently, my attention was forcibly arrested by an article from the able and familiar pen of Samuel Ormsby, in which the author presents some important facts in relation to the crossing in sheep.

"For upwards of forty years," says Mr. O., "I have seen a great deal of crossing of different kinds of sheep—Leicesters with Leicesters—Leicesters with Cotswolds—Leicesters with Southdowns, and Leicesters with many other kinds of sheep. I have always found the Blakewell, or Leicester sheep, to improve every kind they have been put to, by giving them the Blakewell or barrel form, small bone, and to breed at early maturity. The first cross in most animals has been found the best; the next cross generally produces size and weight, except you put a gigantic animal to the first cross. When I say gigantic, I do not mean an animal made a giant with fat flesh, with the head and ears of a dwarf upon him—I mean a giant in frame when in a lean state, with bone in proportion—aye, and head and ears in proportion to his body—a long, thin head, and not a gigantic, broad one. Giants do not produce dwarfs, neither do dwarfs produce giants, any more than bull-dogs produce hounds. * * It has always been said, that like produces like. A fine bone denotes a breeding propensity, and a long face and ears, with a Roman nose, denote a large breed. The breeders of Lincolnshire sheep say that neither the Cotswolds or Downs mix well with their heavy woolled sheep, but a dip of the Leicester does wonders. Mr. Bakewell always said that extremes were bad, and that the middle-sized animals answer the best for profits. But above all things, says Mr. B., let an animal's make be in proportion—not very large in one point and deficient in another.—Size has nothing to do with profit; it is not what an animal made, so much as what it cost making. The Lincolnshire farmers are second to none in the improvement of waste lands;

the Wolds, Lincoln Heath and Fens for instance; the lower parts are now drained by steam engines, and the breed of sheep which they possess is unquestionably the most profitable for the country."

The native sheep of the United States present many excellent points—yet these are, undoubtedly, susceptible of great improvements. We have lands admirably adapted to grazing, and in fact every facility and every inducement to a vigorous and intelligent prosecution of the business that would seem to be essential—yet it has heretofore languished, and our sheep ranges have been either untenanted, or tenanted by flocks which were as a general thing no honor to our intelligence and husbandry. Still, this country produces some fine wool, and the war has already given and will continue to give a great impetus to the growing of it. In all time to come it will occupy a higher position in the agriculture of the United States, as one of its profitable branches of pursuit.

The consumption of wool in Great Britain is vast and increasing. Last year the manufactures of the Kingdom amounted to 200,000,000 of dollars; and yet, singular as it may seem, Great Britain does not produce one pound of wool suitable to be used in the fabrication of the best broadcloths. The Southdown sheep produces the best article of wool raised in the kingdom. The Merino is not adapted to the climate, and all attempts to rear it have proved unsuccessful. Spain formerly supplied the fine wool for their manufactures of the superior class; but lately Germany and Australia have been the sources from which wool for the finer fabrics have been obtained. From Australia alone there were brought in one year, upwards of forty-seven millions of pounds. Now the wool-growers and flock-masters of the United States have only to exercise care in forming their flocks from the best breeds—keeping them pure and permitting no crossings of species—to secure for themselves a golden harvest—for as soon as the English manufacturers ascertain that they can supply wool equally as fine or finer in texture than any other country can produce, the demand for it will be extensive and lasting. As it has been with American cotton, so eventually it will be with American wool.—Our farmers, and those interested in the wool-growing interest, should prepare themselves early and confidently for this important event.

—*Germanstown Telegraph.*

Age brings wisdom; youth cannot, necessarily.

DAIRYING.

The following notes of the discussions on the above subject at the Rochester State Fair we take from our exchanges:

L. F. Allen, of Black Rock, said that he was in hopes that a subject of so much importance as this, would have brought together a large number of New York dairymen. It is a very great interest, notwithstanding so small a portion of the State was fitted by nature for the most profitable dairy purposes. For instance, you cannot make as good cheese here at Rochester as in some other counties. He then instanced the great advance in the value of land in Herkimer county, because it is a good locality for dairies. But to the question, "Should dairymen raise their own cows?" he said, I assert that no rule can be laid down for all situations. The test of a good cow, is the largest quantity of good milk—and the question is, whether he should perpetuate the like of such a cow when the old cow fails. To do this, you must breed from a bull that is known to be of a good milking family. Like produces like.—Keep the milking quality of your dairy stock always in view. In raising calves for the dairy, different treatment should be followed from what it would be in raising calves for beef. In his own experience in raising sixty calves from good milking stock, only one failed. A good milking cow has particular marks, which may be learned easily. I prefer to breed from thoroughbred stock, whatever kind it may be. Some dairymen give as a reason why they do not raise calves, that they can buy cows cheaper than raise them. That matter will bear examination. Breeding for beef will breed out good milking qualities, so that a man who breeds for himself, can make better cows than he can buy. When bought from droves, the purchaser is likely to get cows with vicious habits and poor milking qualities. A good cow will produce 150 lbs. of butter and 400 or 500 lbs. of cheese, and such a cow is worth \$100, and she can be raised for less money than you can buy her. This he undertook to demonstrate by the average price of hay, calculated at \$10 a ton, and gives the cost of the cow at three years old at \$30. He related an anecdote of a dairyman in Erie county, who adopted the plan of raising his own dairy cows, by which he got a stock of superior milkers; the heifers at two years proving excellent cows. He bred in-and-in, and got the best herd of milkers in the county. He finally recommended all dairymen to raise their own calves, where hay averages not over

\$10 a ton. As to large or small size, as a general rule, the selection should be cows that give milk in proportion to the amount of food they eat. He considers Ayrshires good grade stock and generally good milkers, but he does not wish to advocate nor recommend any particular breed.

Geo. A. Moore, Buffalo, has been four years trying how to get the best herd of dairy cows. His experience is, that where a man breeds his own cows, he gets the best and has them of uniform size and color, and the most profitable. He intends himself in future to raise calves and establish his own breed. On his farm, Devons give richer milk than Durhams, and keep more healthy. There is much more attention given of late to breeding cows for dairy.—A cow that won't yield 400 lbs. of cheese a year is not worth keeping; yet in Erie county, 300 lbs. may be considered an average. I find small sized cows the best on my farm, which is uneven, on shale rock. The large cows do not give as much in proportion to feed as small ones. I believe a well kept cow will be good at fifteen years old. A cheesemaker, at Rome, told me that he had a native cow that would make \$700 lbs. of cheese a year.

Mr. Allen would put a heifer at about eighteen months old, so as to produce her first calf at about two and one-quarter years old. He had had heifers produce at eighteen months' old, but that is too young, and a bull should not be used at less than two years old. Breeding heifers too young wears them out young.—I would not recommend milking cows more than nine months a year.

Mr. Moore said that he did not let his cows go dry over six weeks on the average. But to milk cows ten months, they must be well fed and cared for. My theory is to put cows in the barn at the first cold weather, and keep them there till spring, letting them remain tied all the time. Experience has confirmed the wisdom of that policy. But the barns must be arranged with good ventilation, and the stables kept clean and well watered. He has tried the plan upon old and young cows with equal success. Dairymen have found it the most profitable to sell their calves quite young. He feeds in a manger or trough three times a day. The cows are fastened by ropes to rings that slide upon a stanchion.

Mr. Loomis, of Herkimer, said—some neighbors think that they fail if they do not average 600 lbs. of cheese to a cow, in a dairy of 100 cows, and some have made 825 lbs. average

upon small dairies. The best cows in Herkimer county spring from old native stock crossed with Durham, and the progeny crossed with Ayrshire. The best cows are made by educating the calves from the start, and one feed every day for a year; at first new milk and then whey and pasture. You may make better calves upon new milk, but not better cows than they do when fed whey. Calves well fed, will come in at two years. Cows should be fed good hay and ground oats or shorts when in stable, and that feed makes a flush yield of milk. When autumn feed fails, artificial feed must be given, so as to keep up the full amount of cheese. That is the way Herkimer men make 700 lbs. and over of cheese per cow. The first cold of autumn is most detrimental, and then cows should be housed as surely as in winter. Clover is the best kind of hay. Those who purchase cows do not get the best results. Occasionally a good cow is purchased from out of the county, but the best cows are obtained by raising calves.

Dr. Geo. B. Loring, of Salem, Mass., being called upon to state some facts about Ayrshire stock, said that he came into possession of a farm a few years ago, with a very mixed lot of some forty cows, and he endeavored to improve the lot by purchasing, and failed, and then tried to raise his own calves. He tried Alderney, and they did not answer, and then tried Ayrshire, with which he is well satisfied. He breeds all his cows for the dairy from calves on his own farm, which he considers a great advantage, because they are always at home, healthy and acclimated. He has a purpose in view, and breeds for that purpose. That is the way he has got a good dairy herd. He does not find it expensive to make his own cows. His heifers do not cost him over \$30 or \$35, yet if he had to buy them, he would have to pay \$60 or \$75. He finds it important to use bulls descended from good dairy stock, and he breeds in-and-in. He said, if you cross-breed, you may breed out your good milking qualities. Feeding, too, is of the utmost importance. New England has made a breed of excellent red cattle, the oxen of which weigh 35 to 40 cwt. The kind of cows that I prefer for milk are the Ayrshires. The Durham is generally preferred for beef. The Ayrshire for milk, are as valuable as the other breed for beef. They are of moderate size and excellent constitution. I never saw a thick meated-leg cow, that was a good dairy cow, because they do not hold out well. Cows are

milking machines, and the more quiet they are kept the better. They do not need to travel. They are better tied in the stable than roaming about. If the cow is sound, there is no detriment to the stock in breeding from one quite old. One of the marks of a good cow is in the tail. It should be tapered like a drum stick. I trust my heifers to give milk up to about a month of the time of calving.

Mr. Allen said, that the fact that cows are strongly attached to their homes, is overlooked. There is no animal more benefited by domestication. She can be made to feel that she is one of the family, and this fact is one of the strong reasons in favor of raising our own calves and domesticating them at home from birth. They are then more docile, and much more likely to make profitable cows than those that may be brought together every year from strange places, for they often lose considerable time in getting wonted to their new homes. I have, said Mr. Allen, several times sold cows from my farm to persons living in Buffalo, and those cows, when they get away, have traveled some miles, and then swam Niagara river to get back to their old home upon Grand island. This love of home is a strong point in favor of those who contend that it is most profitable for dairymen to raise their own calves. It is not always most profitable to sell them, notwithstanding it appears so at first view; because a calf bred for the purpose of making a good milch cow will often prove more valuable than a cow that can be bought at the full cost of raising the calf.

Major Brooks, of Wyoming, contended that a man who possessed a cow of remarkable milking qualities, and had it in his power to perpetuate those qualities by raising her calves, committed a positive wrong upon society if he allowed himself to be tempted by any immediate prospect of gain, by selling such calves to the butcher. He believes that it is altogether a mistaken notion that dairymen cannot afford to raise their own stock. It is the only way to improve it so as to bring it up to the highest standard. A cow that will not average more than three hundred lbs. of cheese per annum is not worth keeping. At four hundred lbs. average, she just begins to be profitable, and the profit then increases with the quantity in almost geometrical proportion, so that a cow that gives six hundred lbs., is worth nearly double as much as one that gives five hundred lbs., and it costs very little more to keep those which Mr. Lewis says average eight hundred

lbs. than it does to keep those which Mr. Moore says average only three hundred lbs.

Mr. Moore stated in relation to the love of home that cows have, that he had a cow brought from his farm to his house in Buffalo, where she was cared for in the kindest manner, yet her longing to return was so strong that she failed in her milk nearly one-half.

A. B. Conger did not think that dairymen should confine their attention wholly to the Ayrshire, though it is a great milker. There are in other races, larger as to size than the Ayrshires, good animals for the dairy. Some Short Horns produce 32 quarts of milk per day. Mr. Whittaker's largest milkers came from a dairy tribe that were great milkers.—There are Devons that are great milkers, though the Devon breeds of England for the last half of the last century had been turned to beef-making. The farmer should look to the character of his soil before deciding as to what breed is most profitable for him to raise. If he has a limestone soil, with plenty of rich mold, where the Short Horn will thrive and make bone, he may get a breed that will yield 30 quarts of milk per day, and obtain better results than from a smaller breed; but if his pastures are light and lands rough, he should never select the Short Horn to travel over them, as the legs of this breed of cattle do not admit of traveling. Every one must decide for himself in this matter, but in making up his mind should look to the quality of soil and grass in selection of stock. In breeding, he would use thoroughbred bulls, as the bull throws his progeny more after his mother than his sire—would not cross a thoroughbred of one breed on thoroughbred of another. The dairyman should breed in reference to milk, and if he violated laws in breeding, must take the penalty. The cow should rest one month before coming in.

Luther H. Tucker thought the question of breeds should be determined somewhat from the use which is to be made of the milk—thus, one class of animals might be better for the butter dairy, another for cheese, and still another for the milk dairy. The Ayrshires and Short Horns were adapted to the milk dairy; but if butter was to be produced, an admixture of the Alderney blood might prove serviceable. The butter dairymen of Chester county, Pa., found that this admixture of the Alderney or Jersey blood in their herds, was productive of the best results. Cheese differs from butter, and he supposed that cows giving the largest quantity of milk, were best for the cheese

dairy. The Devon cattle were better for butter than for cheese. The milk dairies of Great Britain, where pastures were rich, were stocked with Short Horns, and where the character of pasturage was such as to carry a large frame, a breed of this kind might open an additional source of profit.

BREEDING HORSES.

There is no doubt but an establishment for the raising of superior young horses of thorough good parentage, would pay an extraordinary interest of money—more by a great deal than any other live stock, for it would cost little in the South-west to bring them up to four years old, when, if known to be the descendants of such a particularly celebrated horse, and that the dams were also from blood of great reputation, they would be readily sold at enormous prices. Suppose a millionaire to embark in such an undertaking; let us see the amount of cash necessary to start and carry it on till sales can take place. Prairie and woodland, \$20,000; erection of houses, barns, sheds and home fences, \$20,000; two splendid stallions, \$20,000; 250 well-bred mares, some of which being blemished through accidents, would come at low prices, yet be as good for breeding, say, on an average, \$200 each, \$50,000; salary for superintendent and wages for five men to grow feed for wipster and look after them generally for five years, till the first sales take place, \$15,000; other expenditures, such as traveling expenses, &c., not requisite to detail, \$25,000; total cost of everything, \$150,000. The number of men is small, but grooming brood mares or grooming colts till they come to be used, is sheer folly—who curries wild horses?

Now calculate the gains for ten years. Reckon 250 mares will produce 200 foals to prosper till four years old, after allowing for losses by barrenness, abortions, &c. These—say 100 horses and 100 mares—the former at \$500 and the latter at \$300, will come to \$80,000, and for the five years remaining will make a total of \$400,000; then there will be 200 three years old, say worth \$60,000; two years old \$40,000; yearlings, \$20,000, which will make half a million profit. But, if the proprietor did not sell the young mares, and was to go on increasing from the hundred per year and their offspring again, never selling any but the males, purchasing other tracts of land, &c., it only requires a few minutes' calculation to prove that no banker, no conqueror, or monarch, could accumulate wealth faster than he could do, for as

there is always a demand for first-class animals, it would only be necessary to breed upon principle, purchasing every now and then a more speedy and finer animal than any other of his day, and his (the breeder's) fame would increase, especially as all the horses sold would, from being so well bred, turn out in such a way as to give a kind of prestige beyond aught else.

Why, then, don't rich men start something of the kind? Because, lacking enterprise and tact to carry out such a magnificent scheme themselves, they cannot believe any one else has the capacity to do it for them.—[*Co. Gent.*]

Dutch, or Holstein Cattle.

One very interesting feature of the cattle show at Springfield, and one not in the bills, was a fine display of Dutch or Holstein cattle, from the herd of Mr. W. W. Chenery, of Belmont, Mass. Mr. Chenery has, from time to time, imported these cattle from Holland.—They are the deep milkers of that country, and are the breed which has rendered the Dutch dairies celebrated the world over. They are a large kind of cattle—larger in fact than the Short Horns, but more loosely made. Mr. Chenery has had one that weighed 3,200 lbs. One of the cows on the ground weighed 1,200 lbs. She is a great milker, having given more than 1,700 lbs. of milk during the month of last June.

Those who have rich pastures and wish to produce large quantities of milk, will find these cattle useful to them. It is, however, doubtful in our mind whether, all things being equal, they are any better for this purpose than the Ayrshires, while these last can be kept on shorter pastures and in much less room than the giant Dutch cattle can. We are glad to say that our enterprising friend, T. S. Lang, of North Vassalboro', bought a pair of them at a pretty high figure, so that we shall soon have a trial of them in Maine.

MILKING.—A correspondent asks: "Does it affect the quantity of milk a cow will give if conversation be carried on between milkers when milking?" We do not think there is any doubt about it—especially when the dairy is made up of young cows. We would not have a loud talking milker in the stable. And it would be better, without doubt, if conversation was entirely tabooed when milking. We remember some years ago, a dairyman ascertained at a meeting of a farmers' club, that he had discharged a man because he would talk and interrupt the milking in his dairy, and that in three days the increase in milk was equal to the man's wages. Such are important facts, if established.

A late California paper says, that Abel Sterns of Los Angeles, California, lost 7,000 head of cattle through want of food last winter. That gentleman is believed to be the largest stock and land owner in the United States. He has this year 48,000 cattle, besides 9,000 calves.

LEICESTER SHEEP.

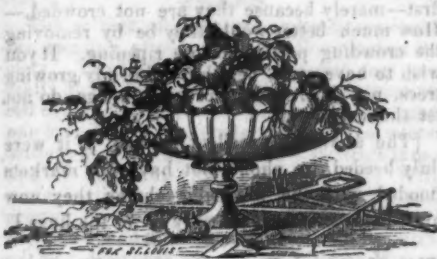
ED. VALLEY FARMER: While rusticated among our Canada cousins, I find that they have given great attention to sheep—raising noble flocks of Leicesters—a large and valuable long and rather fine wool breed, that would be just the thing for us who breed sheep for mutton as well as wool, for the St. Louis market. I have made arrangements by which I can supply a limited number of young bucks of this breed for this fall's use, to persons who may apply to me by letter at Cuba, Crawford Co. Mo., soon after my arrival at home in about ten days. B. SMITH, Sep. 15th, 1864.

ANECDOTE OF A HORSE.—In submission and attachment to man, the horse is only equalled by the dog and elephant. He soon learns to distinguish his master's voice, and to come at his call; he rejoices at his presence, and seems restless and unhappy at his absence. He joins with him willingly in any work, and appears susceptible of emulation and rivalry, and though frequently fierce and dangerous to strangers, yet there are few instances on record of his being faithless to those with whom he is domesticated, unless under the most inhuman treatment. The following affecting incident occurred in a horse which belonged to General Sir Robert Gillespie. When Sir Robert fell at the storming of Lalunga, his favorite black charger, bred at the Cape of Good Hope and carried by him to India, was, at the sale of effects, competed for by several officers of the division, and finally knocked down to the privates of the 8th Dragoons, who bought him in commemoration of their late master.

Thus the charger was always led at the head of the regiment on a march, and at the station of Cawnpore was usually indulged with taking his ancient post at the color stand, where the salute of passing squadrons was given at the drills and on reviews. When the regiment was ordered home, the funds of the privates running low, he was bought by a gentleman, and a paddock provided for him where he might end his days in comfort; but when the corps had marched, and the sound of the last trumpet had departed, he refused to eat, and on the first opportunity, being led out to exercise, he broke from his groom, and galloping to his ancient station on the parade, after neighing aloud, dropped down and died.

A PROFITABLE FLOCK.—A Vermont paper mentions the case of a farmer who last fall drove up to his barn 370 sheep to winter. He sold 84 lambs and fat sheep for market for \$556—he sold his clip of wool for \$754, and then had a flock of 70 head more than he had in the fall. He thought his flock by no means presented an extraordinary case.

A man's education is a matter of habit; it requires repetition before it becomes familiar, as all education must be.



HORTICULTURAL.

MISSOURI AS A FRUIT STATE.

We believe that Missouri stands not only pre-eminent in her mineral productions, but also in her fruit-producing capacities. What other State can vie with her in this respect? In climate she certainly stands unrivalled, for the production of all kinds of fruit adapted to the temperate zone. She does not suffer the extremes of cold, experienced in northern Illinois, Iowa, Wisconsin and other northern States.—Her orchards are never killed outright by the frosts. Peaches, grapes, and other fruits considered tender in a more northern climate are produced everywhere in abundance throughout the State. Neither do we suffer from the extremes of heat felt in the more Southern States. Our location is central, our climate mild, and adapted to nearly all kinds of fruit. This is a matter of the first importance.

But then climate alone is not enough. Soil is a matter of not much less importance. And this we have all over the State—and if the practical chemist were to tell what soil was best adapted to the production of fruit, he would name such a soil as is found almost everywhere in Missouri. Prof. Swallow, our State Geologist, had the soil thoroughly analyzed, and found it adapted to fruit culture, and particularly to grape culture in a superlative degree. He says there are over three million acres of uplands in the State admirably adapted to the culture of the grape—and every fruit grower knows that where the grape will flourish, all other fruits will succeed.

Having the soil and climate in a pre-eminent degree, the interested party will inquire, Will she have the markets for this fruit. We answer, she will, without a doubt. She has the whole country north of us to supply. Can peaches and grapes be grown in the prairie regions north of us? Certainly not, and the apple orchards even get killed out. Then our climate is earlier, and all our summer fruits

find a ready demand there. The demand for native wine is constantly on the increase, and will continue to be so at the most remunerative rates. South of us our apples are demanded, and we have the great Mississippi to bear them cheaply to a southern market.

If our large farmers would pay more attention to fruit, they would find it greatly to their interest. We know that we can make more clear profit off of 40 acres judiciously planted in fruit than the largest farmer in the country by his purely agricultural productions. It is true we want and must have productions of all kinds from the farm, but fruit, with farmers, is too much neglected. It is a most healthful—indeed an indispensable article of diet, and should be enjoyed by all throughout the year. Our readers should all plant more trees.

Can Fruit Trees be Planted in Winter?

J. L. B. asks if it is advisable to plant fruit trees during open weather in winter. We reply that it will answer to plant trees at any time from the dropping of the leaf in autumn to the swelling of the buds in spring. It is better to plant during the open weather of winter than late in spring. The earth gets settled about the roots, and the trees start in spring with the first growth of vegetation. If the trees are purchased in the fall and heeled in, it is certainly advisable to plant them, if favorable weather occurs in winter. It is so much work done—and work in spring is always pressing, and tree planting is generally delayed till the last thing. If the trees are not at hand, the ground should be laid off and the holes dug, so that the frost may act upon the soil. If farmers and fruit growers would lay off their ground and dig the holes for their trees in winter, it would take but a short time to plant the trees in spring. Every farmer should plant more fruit, and he can improve a little of his leisure time in winter in preparing to plant a new orchard.

THE SKUNK.—The skunk will now and then eat a chicken—but very rarely. What does it live on, then? Beetles, crickets, grasshoppers, mice, &c. Recently much has been said about this animal—and we are glad to see mostly in its favor. The skunk is a benefit to the farmer, and not a single one should be killed, unless it gets to chicken thieving, which, of course, is not very pleasant. And then the chickens should be taken care of rather than the skunk. If you do not hurt it, it will not hurt you; and it will weed your garden of insects, and charge you nothing for it. One of our exchanges calls it the farmer's friend.

Qualities of Fine Vegetables.

The garden is the most important appendage to many of the substantial comforts, and some of the most refined luxuries of human sustenance; and its cultivation furnishes a source of health, pleasure and economy, which may be enjoyed by every industrious owner of a few rods of ground, who can devote a little time between his hours of business or labor to this delightful employment. If his occupation and the extent of his inclosure will allow him to indulge his taste for fruits and flowers, he may take much pleasure and derive great profit from the management of the vegetable garden alone.

For the purpose of selecting an assortment of the purest vegetables, best suited for the use to which they are grown, we have fixed upon certain qualities which we seek amongst the different kinds.

In the blood beet we always look for a deep color, smooth, handsome form, small top, and sweet, tender flesh. In orange carrots, small top, smooth root, and deep orange color. In cabbage, short stump, large, compact head, with but few loose leaves. In the cucumber, straight, handsome form and dark green color. In the lettuce, large, close head, pleasant flavor, with the quality of standing the heat without soon running to seed. In sweet corn, long ears, very shriveled grains filled over the end of the cob. In the cantelope melon, rough skin, thick, firm flesh and high flavor. In the watermelon, thin rind, abundant and well flavored juice, and bright red core. In the onion, thick, round shape, small neck, deep color, mild flavor and good keeping quality. In the parsnip, small top, long, smooth root, rich flavor. In the pea, low growth, full pods, large and tender peas, rich flavor. In the scarlet radish, deep color, small top, clear root, and quick, free growth. In the squash, medium size, dry, fine grained, and deep-colored flesh. In turnips, handsome form, small tops and tap root, sweet, crisp flesh.

Those who have never seen better sorts than they possess, suppose they are of the first quality, when they may be very inferior, or almost worthless, when compared with the finer varieties.

FRUIT TREES.—Never prop up a tree loaded with fruit, to prevent the branches from breaking down. Any branch or tree which requires propping, has more fruit than it ought to carry, either for the good of the tree or the good of the fruit. The first thing to do is to remove the smaller, poor or knotty specimens. If this is done before growth has ceased, and sometimes after ripening has commenced, the improvement of the remaining portion will more than compensate for the reduction in number. In those regions where the peach bears only occasionally, the owners often attempt to get all they can, by allowing an over-abundant crop to remain. They will get quite as many bushels by removing one-half or two-thirds, and obtain an immense superiority in flavor. Many cultivators have observed that the last ripening peaches on a tree are incomparably better than the

first—merely because they are not crowded.—How much better would they be by removing the crowding portion before ripening. If you wish to have good, healthy, uniformly growing trees, not destroyed by premature age, do not let them overbear.

[The above is excellent advice. If it were duly heeded, we should not have our markets flooded with the miserable shams they now are—loads of which are only fit for the hogs.]

The National Fruit Growers' Meeting.

ED. VALLEY FARMER: I find myself here (Rochester, N. Y.) in attendance on the meeting of the Am. Pomological Society, whose sittings thus far have been attended with much interest to our great cause. The utmost harmony prevailed, and it does one's soul good to sit under the droppings of this great sanctuary of nature, and listen to her gifted sons unravelling the great mysteries of her immense storehouse, the practical application of which our noble State so much needs in order to develop the vast resources that the good God has so bountifully bestowed on her soil and climate for the benefit of her now war-worn people. I have the great satisfaction to state that, the next biennial meeting of this Society will be held at St. Louis.—This concession to our beautiful city was made with great unanimity, through the prompt and efficient energy of Dr. B. F. Edwards and Wm. Muir, Esq. When that time arrives, we hope to teach our Eastern friends a lesson in hospitality, that will form a new era in what should constitute great "love-feasts" of the universal brotherhood of horticulture and agriculture.

Rochester is a beautiful city, and is surrounded with a good country of land, which the intelligence of her people has brought to a high state of cultivation—indeed, her gigantic efforts in the nursery line, probably cannot be equalled in the world—and agriculture has attained a front rank, that I fear it will take Missouri half a century to come up with.

The debility occasioned by four years of hard work, since I came to Missouri, has made it necessary for me to spend a portion of the summer in the cooler climate of Canada, to recuperate my exhausted energies among her groves of beech and maple. This might become a favorite summer resort, but for the niggardly action of the managers of her Great Western R. R., who refuse to recognize through tickets, issued by Western railroads, unless the holder passes right along, and don't stop a day to spend his greenbacks among her people; but such a "penny-wise and pound foolish" policy cannot last long.

B. SMITH.

PEARS.

The subject of pears was under discussion at the meeting of the American Pomological Society. The Doyenne du Comice was very generally and highly recommended, and pronounced equal in quality to the Anjou. *Deu Tongers* has been found very tender, or liable to winter killing, and also a poor grower; the fruit large, and of excellent, rather acid flavor. With some cultivators, it had proved a vigorous grower. The Sheldon was reported as having succeeded well throughout several States, without any drawback even as far West as Missouri. *Beurre Clairgeau* also received much commendation—hardy, but a moderate grower.—*Langalier*, a poor bearer when young—had been found a great bearer when older. *Alencon* was generally liked as a late orchard pear. *Flemish Beauty* has proved admirable throughout the northern regions of the West, but farther South rots sometimes at the core, and does not succeed so well. The *Jaminiette*, although one of the best of all growers on the quince, was regarded hardly good enough to recommend.—The *Vicar of Winkfield* had been found by several members the best of all cooking pears. *Dana's Hovey* was stated to be an exceedingly fine grower, quite equal to *Buffum*, with a very healthy, glossy leaf, a profuse bearer, the fruit nearly as rich as the *Seckel*, and ripening with *Winter Nelis*. *Manning's Elizabeth* appears to be growing in favor in all directions as an excellent summer pear, preceding *Osband* and *Giffard*. Many other pears passed under remark, without eliciting much that was new or striking.

THE GRAPE CURE.

The method of treatment by the grape is not new. In a curious work by Dr. Schnitze, entitled "*Die Traubencur in Durckheim*," he says: "To many persons I speak of an entirely new subject, and yet it is very ancient." But without remounting the stream of time, as does the author, to the Egyptians, to Herodotus and the land of Canaan, we will content ourselves with saying that the ancients employed the juice of the grape as a powerful therapeutic agent; sometimes in an unfermented state, or by taking baths when in fermentation, employing even the thick dregs which settle when in a state of repose. Pliny, in his "*Natural History*," speaks of the medicinal virtue of the grape; and the Romans, with their eagles and their gods, carried the blessing of the vine to the ends of the world.

THE GRAPE IN FRANCE.

In France, it has long been used as a medicine, and now, in the southern provinces, at the time of the vintage, which is held as a festival for the whole country, you see the pale faces and attenuated figures of the convalescent restored to embonpoint. "Go," say they, "to the

vineyards in the morning, and eat the fresh grapes." There, in that happy country, let any who will, enter the vineyards; there is nothing to pay; the poor can there gather strength to help them over the winter season.

THE BIRDS.

The birds, too, imitate the example of man, or it may be that man is taught by the instinct of animals. On the shores of the Mediterranean, from Spain to Italy, as soon as the grape begins to ripen, legions of starved birds swoop down on the vines, live on the fruit, and depart in a very different condition, if the gun of the sportsman, attracted by this fat game, does not cut off their retreat. In Spain, during the ripening, the proprietors of *Olios*, in the province of Toledo, place the poorest of the people in charge of the vines until the vintage; they live on a little bread and the fruit which is at hand; they come like skeletons, but when they descend the hills, they have despoiled them of their purple grapes—"their color is heightened, the pulse quickened, in full possession of their strength, and much fattened."

IN GERMANY.

If these traditions are lost in some countries, it is not so in Germany, where the people live quite as much in the past as the present.—Everything is there done with method. When one of the thousand products of nature has revealed its beneficent power, they respect, preserve, cultivate, and study it. Thus, the grape cure grows more and more in favor in the grape growing countries of Germany. Of course it follows that the best kinds only are used. Establishments, especially in Switzerland, are not so common as for the whey cure, the banks of the lake of Geneva forming the principal centre for them, where may be found sheltered spots free from the storms of wind, and where the temperature is warm and soft, such as *Aigle*, *Veytaux* and *Montreux*. In Germany, the same danger is not to be feared; the stations are not circumscribed to a few valleys opening to the south and west; but the vine is grown over the whole surface of the country, from the Rhine and Switzerland to the Tyrol and Hungary.—The first mentioned locality has long been considered as the best refuge for the consumptive; and *Armenhausen*, *Bingen*, *Boppard*, *Laubbeck*, *Rudesheim*, and, above all, *St. Goarshausen*, are celebrated resorts. The *Hardt*, in the Palatinate, which must not be confounded with the *Harz*, the land of witches and *Kobolds*, opens to the sun its vineyards and establishments; still further north is *Kreuznach*, al-

ready celebrated by its waters; and Presburg, in Hungary, where the rows of vines are divided by peach, apricot and cherry trees. The fruit which is cultivated in this part of Germany is different from the others; the influence of an Italian sun is felt; the grape is sweeter and more heating.

THE CURE AT DURCKHEIM.

The most renowned establishment is that of Durckheim, in Bavaria. Situated at the end of a valley, where picturesque nooks meet you at every step, and historical remembrances crowd upon you, among vineyards which cover, for a ten hours' walk, the sides of the Hardt mountains, near the ruins of the most celebrated convents of Germany, and looking over the widely extended plain of the Rhine, this little town of six thousand inhabitants presents a lively scene during the ripening and vintage of the grape.—It is a kind of fruit that has gained a great reputation, closely resembling that of Hungary, which is made into the famous wine of Tokay. It contains little sugar, and, when fermented, does not develop much alcohol, while phosphate of chalk forms a component part, giving it a peculiar medicinal value. Here the visitors rise at five in the morning, and gather the grapes for themselves, while the dew of night still covers the pellicle. Half a kilogramme is the quantity prescribed at the beginning of the treatment—about two pounds of our weight; this is gradually increased to two, three and even four kilogrammes, which is the ordinary limit. The patient is ordered never to take the remedy home. This interior douche must be eaten in the open air; those with delicate chests, alone, are to avoid the early promenade, which is followed by a breakfast of bread and water. About eleven o'clock, the second grape feast is held, and dinner between twelve and two. Wine is forbidden, as well as farinaceous food—such as puddings and sweet cakes—radishes, cabbage, potatoes, oysters and rich fish. On the other hand, roast meat, hares, pheasants and kids, all which abound in Germany, are permitted. The bread must be of a superior quality, made up in those beautiful rolls which are so well known to the traveler. After this principal repast, a few grapes may be taken as a pastime, the third portion being eaten at three o'clock. About six or seven, there is a supper as frugal as the breakfast; and a little time before retiring to rest the fourth dose is consumed.

HOW TO EAT GRAPES.

A grave question has arisen on this subject,

upon which the doctors of France and Germany do not agree. Must the stones and skins be swallowed, or not? Dr. Schulze says, yes. M. Carriere says, no. My advice is, that, in fine weather, you had better pay a visit to Durckheim and decide for yourself. Walking through the vineyards, you no longer wonder that the inhabitants should have acquired the reputation they have had for ages as being great drinkers. Their bacchanalian contests are known to history. Cooper has popularized them in the story of the challenge sent by a citizen of Wachenheim to the abbot of Limbourg, the first drinker in the Roman empire. In this case, the clergyman was conquered by the "bourgeois." But, happily, it is health, and not inebriety, which is now sought in these establishments. After a few days the blood circulates more quickly, the face grows rosy, there is a feeling of strength and happiness, a change in all the tissues. Persons suffering from dropsy, gastritis, disease of the liver, jaundice, hypochondriasis, gout and consumption—draw from it good effects; it is prescribed for studious men and nervous women worn out with the effects of a winter's balls and gayety.

In a spirit of impartiality, we neither pretend to defend nor deride the system. A follower of Henry Heine has said: "The Germans are poor, and they must have poor medicines. Hydrophobia is nothing but pure water; homeopathy administers lilliputian doses; whey is but the extract of milk; as to grapes, they are nature's pills, invented and dispensed by the good God without the approbation of the faculty of medicine."

A HINT TO GARDENERS.—The following is from the London Chronicle:

As our houses and gardens are always, more or less, infested with vermin, it is satisfactory to know that benzine, an article become sufficiently well known as a detergent, is no less efficacious as an agent in insecticide. One or two drops are sufficient to asphyxiate the most redoubtable insect pest, be it beetle, cockchafer, spider, slug, caterpillar or other creeping thing. Even rats and mice will speedily decamp from any place sprinkled with a few drops of the patent benzine. A singular fact connected with this application of benzine, is, that the bodies of insects killed by it become so rigid that their wings, legs, &c., will break rather than bend, if touched. Next day however, when the benzine has evaporated, suppleness is restored.

When a bird sings, it is music to the man, but not to the bird, as the bird simply sings, and sings at regular hours.

Proceedings of the American Pomological Convention,

ASSEMBLED AT ROCHESTER, N. Y., ON TUESDAY, THE 18TH SEPTEMBER, 1864, AND TWO FOLLOWING DAYS.
(Continued from last month.)

Dr. Warder gave a brief historical sketch of the culture of the grape in Ohio, comparing the views, habits and courses of action of the German and American vineyardists. The German planted 3x4 or 4x4, and used a split hoe or hook, depending entirely on hand labor; the American planted 6x8, and used the plow and cultivator. Many had found that to break up the soil with a common plow of heavy make, with a strong team, followed by the sub-soil plow, answered very well—breaking up the ground to the depth of 15 inches. Double Michigan plow much used. This double breaking, with another plowing over in spring, puts the land in good condition for planting the grape. This mode is preferred by many to digging the ground over two spades deep, at a cost of \$75 per acre; this rapid method of preparing and planting suits our people better than the slow, expensive mode of the European, who calculates upon enduring for generations, while here the desire for change is so greatly developed, that permanency enters but little into the calculation. With regard to quality of soil, that which will bring a good crop of corn, will bring a good crop of grapes.

Rev. J. Knox: I plant 8 feet between rows and 6 between plants; put up trellis the third year. Plant strawberries, 3 rows between the rows of grapes; these well attended, pay the whole expense of the vineyard till the vines bear, and keep the ground clean; use hoe in vineyard; sometimes the cultivator, never the plow; tie up vines to small stakes; don't always pinch in the first year; have generally only one cane cut to three eyes; third year have three canes.

J. J. Thomas: Think much of a horse hoe, called Share's Rod Cultivator; it fines the soil, and keeps down the weeds without disturbing the roots—a fault is that the teeth are made of cast iron; steel teeth in the same form would be just the thing.

Dr. Warder: Share's instrument has been tried and rejected for that very reason; they have been urged to make them of steel, when they would do perfectly. This is the reason the Germans cut off the roots about six inches below the surface. Mr. Motier regards this as indispensable; when the roots are cut off the young plant, it sustains no perceptible injury.

J. W. Field: Tried the Double Michigan and gave it up, and use a strong plow of the ordinary make; get a deep tiller and run 16 inches deep; the top-soil is black prairie; below, it becomes loamy clay, rather firm; this takes a strong team; then, with a sub-soil plow, get 4 to 6 inches below that—this prepares the soil very well.

Dr. Warder: If the vines are thrifty, at the third year you have two canes; the weaker one is cut to two eyes, and is called the spur; the bearing cane is trimmed up, and the cane cut at from two to four feet, from which a bow is to be made when the buds begin to swell; it is tied to the stake near the ground and shaped round with the hand and fastened again—the bows being made in the direction of the rows. This bowing is to make the buds break evenly. In summer, we break out all surplus wood; and the shoots that spring from the ground (water shoots) we break out; the Germans think no man should go into his vineyard when the vine is in blossom, because by waiting till after the blooming, there is a strong growth, and the shoots showing where the bunches are, you can select the growth to suit the condition of the vine. We have some good remarks from Hunsman on this subject. We used to leave several leaves beyond the bud; but find, by close pinching, the leaves double their usual size, and the buds at the base will push and make a lateral growth and furnish healthy, vigorous foliage to cover the grapes

when the first leaves are, in many instances, exhausted.

J. J. Thomas thinks that the grapes are planted too close about Cincinnati. Mr. Knox plants 8x6, which is much better, it gives more room to work among them, and probably raises finer market fruit; and there is reason to think that the trellis gives better opportunity for the equalization of the fruit and access to the light and air.

Dr. Grant thinks that a principal object in close planting is to get the ground completely and evenly filled with roots. There is one thing not well understood in the planting of vines—after the vine is fully established, the wood growth becomes smaller till the vine reaches maturity at about ten years. I have tried in vineyard culture, 3, 7, 9, 10 feet apart, and 10 feet in the rows—but with the best varieties it is too wide; the matured cane will be 3 to 3½ feet, and the distance should be in proportion to the bearing canes: upon these and such facts depends the fine balance of the Thomery system.

J. W. Field has planted some vines upon the Thomery system, the rows 6 feet apart, and plants 3 feet in the row; the trellis has 10 wires, the first 18 inches from the ground. The trellis, 10 feet high, takes 3 courses at one, four and seven feet from the ground; Delaware best adapted to this system; rampant growers, like Concord do not as well.

C. M. Hovey: This system is not well adapted to winter covering.

J. J. Thomas thinks diagonal training is good.

C. M. Hovey: In this diagonal way, we take the canes and train them at an angle of 45 deg.

Dr. Grant: In France, the vine is laid down: to effect this, they train with a sort of double elbow.

W. Saunders: My experience with the Thomery system is limited, but I think it good. The labor is however great; we want a cheap trellis, with perhaps some modification of the bow system. He described very clearly the method of renewing the wood so as to have the wood ripen early and thoroughly. Thinks the freezing and thawing in winter not so injurious as the strong drying winds.

Rev. J. Knox thinks there is a mystery thrown around pruning that does not exist, and which has had a tendency to prevent the more general growth of the grape vine. We have to thank such men as Mr. Longworth for showing, not only that foreign varieties are not adapted to our country, but for showing that there are native varieties that are worthy of general cultivation; and we have now to learn that foreign methods of managing the vine are not adapted to our country. We cannot confine our vines like those of Europe, or we will injure the vine and the fruit. My mode is simple, and by it I produce good grapes; it is a renewal system, and by it I cover the trellis with wood and fruit. My trellis consists of top and bottom bars, and eight vertical strips nine inches apart from centre to centre, on these I have four canes for growing and four for bearing. Whatever system we adopt or try to teach, it must be shown that the pruning of the grape is not difficult and complex.

C. M. Hovey: The leading idea we ought to convey is, that grapes are only produced on the young wood, and some method must be adopted that will cover the trellis with young wood. I find the American vine more easily managed in this respect than the foreign; and it has struck me that vines treated upon the spur system, with canes from one-fourth to three-sixteenths of an inch, produced as good fruit as large canes. The canes must be thoroughly ripened, and these extra-sized canes seldom do this.

Wm. Saunders: It is often asked, When is the grape ripe? It may be taken as a rule, that no grape is ripe till the wood upon which it is growing is ripe.

J. W. Field: I find that the foreign vines are the only unmanageable ones upon the Thomery system.

Subscribe for the VALLEY FARMER for 1865.

Alton Horticultural Society.

FRIDAY, Nov. 4th, 1864.

The Society met at the residence of W. C. Flagg on the Edwardsville and Banker Hill road.

The following report was made on fruits exhibited: From Shelby county, an apple resembling the R.I. Greening, of first-rate quality—name not known; Pennock, Hoop's Winter Pearmain, Newtown Pippin and an apple supposed to be Scarlet Gilliflower.

Mr. Redfield, a fair specimen of Newtown Pippin, brightly colored; Ortle, prematurely ripened this fall.

Dr. Hull, fine specimen Lady apple, regularly divided into five sections. Observes a tendency of this kind in other varieties this year.

Mr. Haywood, large Russet apple, Aldrich Russet, early winter, only good.

Mr. Richmond, large, dark red, sweet apple—may be Moore's Sweet.

Mr. Huggins, fine specimen Baldwin, by Flagg.

Mr. Flagg, large red apple, name unknown; medium-sized red apple, superior quality, may be Jersey Black; Roman Stem, No. 5, sound, very good; Ortle, a good specimen; Willow Twig, Fallowater, Pryor's Red, smaller than common this year, Newtown Pippin, fine specimen for this year, Rawles' Janet.

Dr. Hull said in regard to heeling in trees that this was a subject concerning which more should be known. Had known \$2,000 worth of trees lost by one person near Alton from lack of care in heeling in for winter. It is his own practice to dig a trench eighteen inches deep in a dry place and after pruning the roots and tops, to place them in the trench at an angle of forty-five degrees, and sufficiently apart to get the roots separate and cover them with fine earth so as to fill all the interstices.

Dr. Hull said he preferred to wait until spring before planting as he deemed that the best time.

Mr. Flagg said, in his grounds he was accustomed to make a shallow trench, as the driest, and then to place the trees therein upright singly, and then to bank them up well, being careful to fill all the spaces amongst the trees and examining them once or twice afterwards to be sure no air holes were left to the roots. Had lost trees by trenching them done up in bundles instead of singly. Pruning roots best because they heal during winter and are ready for spring work.

Dr. Hull said it would not do to assume in planting an orchard that the wants of buyers would be the same when the orchard came into bearing that they are now. The Pennock or Big Romanite some years ago was hardly saleable, but after the building of the railroads it came into demand for northern markets. When northern taste was better educated, they would again fall in estimation.

Mr. Flagg remembered when the Pennock was the most popular apple in this region; but it gradually fell in estimation; and it is questionable whether other apples are not going the same road. The Milan has gone, and perhaps the Gilpin will, and even the Janet may be ultimately cast aside as the popular taste becomes educated. An apple, by no means the best, may have a great run, from its being easily propagated, like the Milan, from suckers; from being big and red and so attractive to the uneducated eye, like the Pennock; and, once in favor, a predilection for accustomed fruit and the ignorance of what is better, will maintain a variety for many years.

Mr. Flagg's farm occupies about 1,100 acres of land, of which about 80 are in orchard, 220 under the plow, 200 in woodland, 300 in meadow, and 300 in pasture. The following fruits are in cultivation—4,500 apple trees, 150 pears, 1,200 peach, 100 cherry, 60 plum, 20 apricot, 12 nectarine, half acre grapes, and about 2 acres small fruits. Janet most profitable thus far—600 bushels per acre. Newtown Pippin and Pryor's Red favorite varieties. 150 varieties apples, 5 of apricot, 12 of cherry, 7 of currant, 14 of grape, 5 of nec-

tarine, 26 of peach, 30 of pear, 14 of plum, 6 of raspberries are under trial, but are mostly too young to judge of results.

Next meeting at residence of Jno. M. Pearson, in Alton, Dec. 2, at 10 A.M.

[Reported for the Valley Farmer.]

Meramec Horticultural Society.

EUREKA, Nov. 3, 1864.

The 71st monthly meeting was held in the house of President Beale. The President in the chair.

The President reported a communication from Dr. Morse in regard to sending a delegate to a meeting of the State Board of Agriculture. The following Preamble and Resolution were adopted:

"Whereas, The period stated in the Act incorporating the State Board of Agriculture having long since passed without such action having been taken in regard to its organization as was required by said Act; and, whereas, when an attempt was made to organize said Board, the President of this Society was excluded from participating in its organization, contrary to the express provisions of the Act:

Resolved, That this Society take no action in regard to the State Board of Agriculture, created by the Act of Dec. 1, 1863, till such time as the fact of its legal existence is determined and its members, and their rights and duties are clearly defined."

The Fruit Committee reported exhibited by T. R. Allen, Rambo, Penn. Red Streak, Pryor's Red, Jenetson, Limber Twig, Priestly, Newtown Pippin apples. Dr. Beale, Jenetson very fine, Pryor's Red, Pennock, and Ortle.

Vegetable Committee reported very fine samples of Peach Blow and White Neshannock potatoes by L. D. Votaw.

Executive Committee reported for discussion at next meeting—"The seeds, &c., distributed by the Agricultural Department."

Fruits on the table discussed. Newtown Pippin, Rambo, and Hay's Wine or Pennsylvania Red Streak, Pryor's Red and Smith's Cider were much esteemed, while Priestly and Pennock were held as worthless.

Next and annual meeting to be held at the house of Wm. Harris, Allenton, first Thursday of Dec. at 10 A.M. Wm. Munn, Sec.

DISPOSITION OF THE SOIL.—Soil has a constant tendency to mellow and improve itself. Winter aids it in this respect; so does the heat of summer. The particles are the more finely divided by the aid of these two. Water has also an effect. Manure has a still farther effect. Mechanically and chemically it helps the soil. But the cultivator and plow help more to divide the soil than any other source, or all the sources combined. The plow, the harrow, the cultivator, as well as the spade and the hoe, are the grand implements to divide and mellow your soil—in other words, dissolve it. The deeper you work it, the better. This is so always. But work it not wet. Neither work it too dry. Work it when it falls most apart, without packing it. To grease your ground when you work it, is to kill it. Aid nature, then, in mellowing your soil.

A farm without fruit producing trees and plants, is like a house destitute of the smiles and joys of childhood.

Illinois State Horticultural Society.

The above Society will hold its ninth annual meeting at the State Normal University in Bloomington, on Dec. 6, 7, 8 and 9, commencing at 10 A.M. on Tuesday.

The various State and local Horticultural, Pomological and Agricultural Societies of the country are requested to send delegates, and all persons are cordially invited to attend. The presence of the wives and daughters of members and of their female friends, is especially solicited to grace this convention of the lovers of the beautiful and refining art of Horticulture. Besides the proceedings of the Convention, the cabinets of the State Natural History Society and the class rooms of the Normal School, will be well worthy of a visit. A committee of Reception will be in attendance at the Junction, each daylight train, to welcome the guests and assign them places of entertainment.

Specimens of Fruits, Wines, Flowers, Seeds, Solons, &c., are solicited for examination and distribution.

The Illinois Central and the Chicago and Northwestern Railways will return members free on the certificate of the Corresponding Secretary. The Chicago and Alton Railway, on a like certificate, will return members on payment of one-fifth fare.

Persons unable to attend, can become members for 1865, and be entitled to a copy of the forthcoming transactions, on the remittance of one dollar to the Treasurer.

REPORTS, &c., EXPECTED: President's Address, Treasurer's Report, Secretary's Report, Vice-Presidents' Reports on the condition and progress of Horticulture in their respective districts.

Report of Special Committee on Pear Blight—Claggett, Schroeder, Douglass, Shepherd and Pettingill.

Report of Special Committees on Pruning the Apple and the Pear.—Northern Illinois: Whitney, Galusha and Murtfeldt. Central Illinois: Dunlap, Stuart and Hull. Southern Illinois: Baker, Finley and Hadley.

Report of Committee on Incorporation, &c.—Andrews, Whitney, and Little.

Reports of Committees on Scientific Investigation. Orchard Sites: Hull, Phoenix and Rosenatiel. Fruit Soils of Illinois: Worthen H. Engelmann, C. N. Andrews. Birds Injurious and Useful to Horticulture: B. Kennicott, Clifford and Holder. Insects Injurious and Useful to the Horticulturist: Thomas, Walsh and Hull. Vegetable Diseases, &c.: Geo. Englemann and Hull.

Papers are solicited on all topics connected with Horticulture. **SMILEY SHEPHERD**, President. **W. C. FLAGG**, Corresponding Secretary.

DAHLIA ROOTS.—The roots should be dug up as soon as the first hard frost has spoiled their foliage. Cut the stem about six inches above the tubers; then lay them up to dry. After they have become dry, pack them in the cellar, there to remain until they begin to grow in the spring; then plant them out in the borders, previously dividing the roots, if an increase is required.

A heavy heart should have something light mixed with it—music, gaiety. Cheerfulness is the antidote of heaviness. Music is especially inspiring—thus David before Saul.

It is the lack of practice—long, continued, persevering practice—that, in a great measure, accounts for the poor success in poetry. Those who have written poetry early, and write it yet, are generally the best poets.

Domestic Department.

TO ROAST A PIG.—When well dressed and washed, prepare a stuffing of chopped bread, seasoned well with pepper, salt, sage and butter, soaked enough to make it soft. Fill the body and sew it up with strong thread. Flour it well all over, and when the oven is well heated through, put it on dripping pans that will catch all the gravy. Let it stand in two or three hours, according to the size of the pig. Let it be well crisped, and of course handsomely browned. When you take it from the oven, mash two spoonfuls of flour, with butter enough to mix well, and dip on the dripping a little at a time at first until molted, then pour it on, stirring it until thickened, season it well with salt, and add to it the brains bruised fine, and then send it to the table. The head must be cut off and laid upon the platter.

TO ROAST A TURKEY.—Prepare the stuffing with bread, salt, pepper, butter, cinnamon or nutmeg, or a little lemon peel, or parsley and thyme; chop and mix all well together with one or two eggs beat well. With this dressing stuff the body and breast, and sew up with a strong thread. Roast the turkey of a fine brown, not burning it. It will be well done in an hour and a half, or if old and very large, two hours or more. Make a gravy of drawn butter and the dripping. Another sauce is made of half a pint of oysters boiled in a pan, thickened with a lump of butter rolled in flour. Only let it boil once. Serve this by itself in connection with other gravy, for every person does not like oyster sauce. Cranberries stewed or in the form of a jelly—prepared thus with powdered white sugar—and ate with roast turkey, is considered by some superb.

TO BOIL A DUCK OR RABBIT.—Use a good deal of water, and skim it as often as anything rises. Half an hour will boil them. Make a gravy of sweet cream, butter and flour, a little parsley chopped small, pepper and salt, and stew until done—lay them in a dish and pour the gravy over them.

CANDLES.—Take 12 ounces of alum to every 10 lbs. of tallow, dissolve it in water before the tallow is put in, and then melt the tallow in the alum water, with frequent stirring, and it will clarify and harden the tallow, so as to make a most beautiful article, for either summer or winter use, almost as good as sperm. If the wick be dipped in spirits of turpentine, the candles will reflect a much more brilliant light.

SOAP MAKING—Cold Process.—Put a barrel (a common fish barrel) in the cellar where it is intended to stand, and fill it nearly full of strong lye, then add as much grease without melting it as is thought sufficient, stirring once every day or two. In a few days it will be seen whether too much or too little grease has been put in, and add lye or grease as the case may be. In two or three weeks it will become excellent soap. This is the cold process. It makes good soap, and the trouble and risk of boiling is got rid of, and it can be made at any time.

How to GET RID OF BED BUGS.—A subscriber informs us, that the best exterminator of bed bugs, is a few applications of coal oil in the joints and cracks of the bedstead. This is easy of application, as nearly every housekeeper uses the article.

FROST BITES.—A good remedy in case of frost bites, such as many suffered from the severe cold of last winter, is to rub the affected part thoroughly with snow. Keep away from the fire. Many have suffered ill effects by going to the fire with benumbed and frozen limbs.



[Written for the Valley Farmer.]
A BEAR HUNT.

In the midst of the Empire State is a wilderness, known as John Brown's Tract, some 80 miles in extent each way, and is covered with the primitive forest. This wilderness is peculiar, in almost every sense. It is the particular haunt of the moose and the bear. Wolves also swarm; and deer are numerous. Trout are abundant in all the streams and lakes, which are simply innumerable. No equal extent of the earth's surface has probably so many lakes and streams. This, of course, is the hunter's paradise. It is particularly the place for pleasure seekers, the attraction of which, in the great heats of summer, is increased by the dense shade (amounting to humidity) which the evergreens form. Here is the spruce, and the pine, and the hemlock—the balsam and the tamarisk. This canopy keeps the sun from striking the ground, which is principally composed of sand and boulders, covered immediately with moss—this overshadowed by ferns, some that reach your chin. The hobble-bush (*viburnum*), with its trim leaves, also aids the shade. The trees are mossy; the moss is everywhere; but finest in the brook, where it covers, with the softest green, the boulders which form its bed: nothing but boulders, hence nothing but moss. Now and then there is a small collection of white sand, giving contrast to the green.—And here the water glides over—glides, there is no sound—and the little trout slips by like a dart. He is always little here. The brooks are small, and afford him but little food and little room—but little food, because there are so many trout. He is always lean—not fit for the palate. But his neighbor in the larger streams, the real watercourses that form the lakes—he is condition; he is unsurpassed, both in beauty and in flavor. He is as fierce also as he is beautiful, attacking birds (which we have found in his maw) and muskrats. It is in this wilderness that incidents occur—of all

kinds, and of the most daring character, the inhabitants agreeing with the scene, and just calculated for the encounter. We were just told a thrilling incident of a bear hunt, by one of the actors themselves. It was the coolness with which it was told, and the fact that here the veritable participator was before us. We give it in preference to our own experience in the woods, as it forms a more complete picture.

David James was the actor, who was sent by his employer to examine his traps: he had set several for bears. His employer's name is Justin Blass; he lives on the south side of the wilderness, and kills annually several bears, deer, &c. James took his rifle (rifles alone are known there), and proceeded to the traps. Several young bears had been caught, some almost full grown. The first trap was still set, the second had nothing, but the third was gone. It bore a chain with a heavy-clog attached. All was gone, and left but a slight trace. Evidently there was no ado—but a straight-forward course, which indicated to the quick eye of the hunter old Bruin himself.

He followed the trail for some time—it, at last, went into a rocky, tangled jungle. Here it continued, on and on, through the most uneven places, through deep chasms and abrupt precipices, till the hunter became surprised, not only at the difficulty of the way, but the great distance.

This was an old hero of the woods, who had come a great way, and feared nothing. So thought the hunter. He had soon a chance to test his thought. Before him, seen through the bushes, was Bruin, quietly licking his paw, half of which was held by the trap, so near it came missing its spring. It was a huge, strong paw, fit for the beast that owned it—hardly owned it now, as the trap disputed its possession; and it was Blass's best trap, one that could be relied upon in any emergency—all of which the hunter knew. But when he saw this powerful animal, it almost started him out of his composure. He had never seen his like before, nor heard of it. And but the foot was caught. Had it been the leg, he would have felt safer. But the trap was a true one, and its teeth held without yielding.

Should he shoot? He drew up his rifle—and at that moment the bear detected him, and with one sudden bound, as if frightened out of his wits, he pushed on, and at such a rate that the hunter feared for the trap, and the certain loss of the bear. But he was now aroused—followed in hot pursuit. There was a trail plain

enough now. Shrubs, of the thickness of a man's wrist, were wrenched from their places, where the chain and billet of wood caught them. Nothing could impede the progress of the terrified animal. On, and on, it went, the trap still faithful to its hold. The hunter trusted to its powerful springs, both of which, at the same time, it was not likely, would be made to yield to accident.

Up the steep, down the awfulest caverns, went the infuriated beast. James could not keep up. Blood now aided him in his trail. Shrubs still were torn up and scattered about with their brown roots naked and entire. At length the light step of the hunter came up with the bear. At the first discovery, and he was carefully on the alert, Bruin put off again, the billet and chain flying in great semi-circles and angles, shrubs scattering in all directions, and stones loosened, the monster, a huge heap of leather and sinews, mounting all obstacles, and again leaving our hunter out of sight.

At last James began to tire, the bear seeming as fresh as ever. The hunter now walked slowly and carefully. Soon he again discovered Bruin, watching as before for his pursuer, the trap still faithful to its hold—and so the paw, whose tough sinews no trap or common force could sever. The billet was splintered; but the steel was sound. The eye of the bear was most intent. And now the man prepared to shoot. Slowly he raised his gun, aimed at the heart, and fired. A tremendous tussle with the trap and the billet, cracking the chain and wood as one would a whip, and then bounding fiercer and more ravenous than ever, with now and then a backward look disclosing horrid teeth. But in a trice the hunter had loaded his gun, and this time for a dead shot. Cautiously he approached the animal, and put a ball through his head—this brought him down.

"The next day we broug't him home," said the hunter. "He yielded Bliss \$30 worth of oil.

RANDLER.

Some of our schools have excluded cold water from the table—on the principle that the low temperature of the contents of the stomach caused by the water, interferes with digestion. Of course the theory is a true one. A warm meal is better than a cold one, as digestion begins at once. In the other case, the temperature must first be raised, and that by the natural heat of the stomach. For a weak stomach, the thing is important. Tea, mildly indulged in, is a good warming beverage.

Choice of Meats and Cooking.

Bacon should be firm, perfectly sound and no rank smell about the bone—the flesh a red color and fat, firm, and of a buffish tinge.

PORK—the age will be indicated by a thick, coarse rind. Hogs of two years make nicest bacon. The carcass should look firm, clean, and feel stiff and cold—fat, pure white.

BEEF should look red—have a smooth grain, and fat of white. Dark flesh and yellow fat, indicate age and toughness.

FOWLS—Turkeys, while young, have smooth legs and full eyes.

Geese and ducks have smooth bills and limber feet when young.

Hens have rough legs and long combs when they are old.

Partridges have yellow legs when young.

RABBITS look white when young—dark, like old beef, when old. Examine closely as to color, for a dark carcass is often one that was not bled sufficiently when killed, or in market may be suspected of having died a natural death—an event desirable in your own history, but not in that of your fowls or game.

The same general rules apply to cooking, by the different methods, all kinds of meat, and we cannot particularize in our limits.

All meat is better for being kept a few days [in freezing weather], or, at least, hours before cooking. Fresh meats lose their character as such, if salted much. In winter, or if you have ice in summer, it is not needful, except just so long before cooking as to give it the palatable taste of salt.

BOILING—All cooking should be done in vessels full large. The fire should be good, and not allowed to burn down low, and then nearly put out with green, wet wood. A steady heat of the requisite degree is right. Cover your meat in the pot with water—barely cover. Let it come to a boil slowly, and keep slowly boiling, so that the juices be not bound up in the meat as with a skin. Skim continually and cleanly.

A quarter of an hour to the pound is the usual allowance for boiling meat, but have it done if it takes more time.

BROILING—A fine bed of coals, a clean grid-iron, and patience to turn over the slices until nicely done, are indispensable. Steaks are more juicy if dipped in melted butter when turned over.

BAKING—Thick paper should be tied over the fat to prevent its wasting. Fowls should be properly skewered and stuffed. Some water put in the bottom of the pan for beef, pork, mutton, or fowls; for fish, a little wine and water; for hares, milk and water. The meat should be very frequently basted in the beginning, and the heat should be stronger in the beginning than afterwards. It prevents the meat shrinking and shriveling. Nearly all the meats brought on the table now as roast, are really baked.

ROASTING—This is the choicest method of having fine meats prepared. The preparation and attention to them is the same as in baking—except the meat for roasting is placed on a

spit before a good clear fire, and turned continually until done. To ascertain this point, stick a knife down to the bone; if bloody juice exudes, it is not ready for browning. Dredge very lightly, baked or roast meats with flour or crackers powdered. Send the gravies prepared from the meat drippings to the table in a gravy dish, and suitable sauces in suitable vessels. Sometimes beef a-la-mode, or a saddle of mutton is coated with currant sauce, and looks as if it was really varnished. For fine occasions, dishes of meat are decorated with wreaths of green herbs, covered with flowers, cut of beets, carrots, &c.

BEUF A-LA-MODE—Take out the bone of a fine round of beef, and prepare a stuffing of bread crumbs, sweet herbs, and chopped yolk of eggs. Tie the piece of meat into an oval round form with strong twine. Fill all the crevices with the stuffing. Lard it with cold

threads of fat pork. Put some water and wine in the bottom of a pan, and baste and bake slowly. If served hot, reduce the gravy to a nice brown; serve—if used cold, ornament it.

MEAT PIES—The meat or fowl for these is stewed until tender; then divested of the fat.—The gravy is highly seasoned. With a plain, short crust. Bake in a Dutch oven. These are called pot pies; pieces of the dough are usually put in between the pieces of meat in pot pies.

The same preparation of meat or fowl baked in pans in rich puff paste, usually appear in grand dinners, named by the meat they contain, or in small pans as patties or pastries.—Cold mutton or venison sliced, stewed slightly with a rich gravy, seasoned with wine and spices, is a very nice side dish for a dinner.

HASH—Is cold meat or fowls minced, and stewed with rich seasoning of butter or cream and pepper.



CHRIST WALKING UPON THE WATER.

This picture is a representation of one of those remarkable events which transpired between Saint Peter and the Saviour. The disciples had taken ship to cross to another town in the regions of Palestine, and while thus engaged on the water, they discerned what they supposed to be a spirit advancing towards them; but their apprehensions are allayed by the Master's as-

urance that it was none other but himself thus walking the boisterous waves. Adventurous Peter, at the permission of Christ, went down to meet him. But in this his faith failed him, and he began to sink. At this moment of fear and peril, Jesus puts forth his merciful hand and rescues this doubting one, asking the pointed question: 'Wherefore didst thou doubt.'

Benj. Franklin's Useful Labors.

Parton, in his *Life and Times of Dr. Franklin*, recently published by Mason Bros., gives the following interesting summary of the services of that eminent statesman and philosopher:

"He established and inspired the ' Junto,' the most, sensible, useful, and pleasant club of which we have any knowledge.

He founded the Philadelphia library, parent of a thousand libraries, an immense and endless good to the whole of the civilized portion of the United States.

He edited the best newspaper in the colonies—one which published no libels and fomented no quarrels, which quickened the intelligence of Pennsylvania, and gave the onward impulse to the press of America.

He was the first who turned to great account the engine of advertising—an indispensable element in modern business.

He published 'Poor Richard,' by means of which so much of the wit and wisdom of all ages as its readers could appreciate and enjoy, was brought home to their minds, in such words as they could understand and remember forever.

He created the post-office system of America, and forebore to avail himself, as post-master, of privileges from which he had formerly suffered.

It was he who caused Philadelphia to be paved, lighted and cleaned.

As fuel became scarce in the vicinity of the colonial towns, he invented the Franklin stove, which economized it, and suggested the subsequent warming inventions, in which America beats the world. Besides making a free gift of this invention to the public, he generously wrote an extensive pamphlet explaining its construction and utility.

He delivered civilized mankind from the nuisance, once universal, of smoky chimneys.

He was the first effective preacher of the blessed gospel of ventilation. He spoke, and the windows of hospitals were lowered; consumption ceased to gasp, and fever to inhale poison.

He devoted the leisure of seven years, and all the energy of his genius, to the science of electricity, which gave a stronger impulse to scientific inquiry than any other of that century. He taught Goethe to experiment in electricity, and set all students to making electrical machines. He robbed thunder of its terrors and lightning of its power to destroy.

He was chiefly instrumental in founding the first high school of Pennsylvania, and died protesting against the abuse of the funds of that institution in teaching American youth the language of Greece and Rome, while French, Spanish and German were spoken in the streets, and were required in the commerce of the wharves.

He founded the American Philosophical Society, the first organization in America of the friends of science.

He suggested the use of mineral manures, introduced the basket willow, and promoted the early culture of silk.

He lent the indispensable assistance of his

name and tact to the founding of the Philadelphia Hospital.

Entering into politics, he broke the spell of Quakerism, and woke Pennsylvania from the dream of unarmed safety.

He led Pennsylvania in its thirty years' struggle with the mean tyranny of the Penna., a rehearsal of the subsequent contest with the King of Great Britain.

When the Indians were ravaging and scalping within eighty miles of Philadelphia, Gen. Benjamin Franklin led the troops of the city against them.

He was the author of the first scheme of uniting the colonies—a scheme so suitable that it was adopted in its essential features, in the Union of the States, and binds us together to this day.

He assisted England to keep Canada, when there was danger of its falling into the hands of a reactionary race.

More than any other man, he was instrumental in causing the repeal of the Stamp Act, which deferred the inevitable struggle until the colonies were strong enough to triumph.

He discovered the temperature of the Gulf Stream.

He invented the invaluable contrivance by which a fire consumes its own smoke.

He made important discoveries respecting the causes of the most universal of all diseases—colds.

He pointed out the advantage of building ships in water-tight compartments—taking the hint from the Chinese.

He expounded the theory of navigation which is now universally adopted by intelligent seamen, and of which a charlatan and a traitor has received the credit.

In Paris, as the antidote to the restless distrust of Arthur Lee, and the restless vanity of John Adams, he saved the alliance over and over again, and brought the negotiations for peace to a successful close. His mere presence in Europe was a moving plea for the rights of man.

In the Convention of 1787, his indomitable good humor was, probably, the uniting element, wanting which, the Convention would have dissolved without having done its work.

His labors were for the abolition of slavery and the aid of its emancipated victims.

Having, during a very long life, instructed, stimulated, cheered, amused and elevated his countrymen and all mankind, he was faithful to them to the end, and added to his other services the edifying spectacle of a calm, cheerful and triumphant death, leaving behind him a mass of writings, full of his own kindness, humor and wisdom, to perpetuate his influence and sweeten the life of coming generations.

Flattery is one of the keenest weapons. It requires address to wield it successfully—to wield the evil successfully, for that is what it is. Avoid it, wherever its insinuating influence is felt. It is a species of intoxication, and therefore all the more dangerous. Resist it, if you can.

MARRIAGE CUSTOMS.

The inequality almost everywhere visible in human affairs, is perhaps nowhere more conspicuous than in the contrast between the poverty of ceremony which attends matrimonial unions in some parts of the world, and the pomp which accompanies them in other parts—the absence not merely of a priest, but even of a justice of the peace, at the nuptials of the South Sea Islanders, and the affluent presence of two or more first-class clergymen at the fashionable celebrations in our own society.

The Siamese used to marry by the simple ceremony of handing over the bride's pot; the couple proceeded homeward as man and wife without further ado. But as these people now have a king who is devoted to steam engines, telegraphs, and other emblems of progress, doubtless the ladies of his kingdom have obtained glimpses of woman's rights, imported along with other notions from the United States, and accordingly no doubt they do not now suffer themselves to be disposed of in such a cavalier manner. Marriage, with all the modern improvements, would not unnaturally be one of the earliest reforms introduced by an innovating female Siamese.

Instead of desiring the presence of two clergymen, the Crimean Tartars are said to value the privilege of having one, even, so little, as to keep him standing outside at the bride's window, through which he throws his formulas.—Other barbarous and semi-barbarous people have ceremonies elaborate enough, though of a queer character. Among certain fire-worshippers, the happy couple are united by a hem of their garments, and led in procession around a fire. On the banks of the Ganges, the Brahmin priest, the bride and bridegroom, all hold on to the tail of a cow; another Hindoo custom is for the bride and bridegroom to shower rice on each other's head.

In Ceylon, they are tied together by the thumbs, the courtship having been begun by the lover sending to buy his future bride's clothing, which, knowing that it is to be returned along with a husband, she readily parts with at her own valuation.

The Chinese practice of three days' mourning before a wedding may seem curious, but it is hardly so curious as marrying a living man or woman to the grave of one betrothed to him or her before death—a custom belonging to another people.

CONFIDENCE IN WIVES.—If you are in trouble or a quandary, tell your wife—that is, if you have one—all about it at once. Ten to one her invention will solve your difficulty sooner than your logic. The wit of woman has been praised, but her instincts are quicker and keener than her reason. Counsel with your wife or your sweetheart, or your mother or your sister, and be assured that light will flash upon your darkness. Women are too commonly adjudged as verdant in all but pure womanly affairs.—No philosophical student of the sex thus judges them. Their intuitions and insight are more

subtle, and if they cannot see a cat in the meal, there is no cat there.

In counselling one to tell his troubles to his wife, we would go farther, and advise him to keep none of his affairs secret from her. Many a home has been happily saved and many a fortune retrieved, by man's full confidence in his "better half." Woman is far more of a seer and prophet than man, if she be given a fair chance. As a general rule, wives confide the minutest of their plans and thoughts to their husbands, having no involvements to screen from them. Why not reciprocate it, if but for the pleasure of meeting confidence? We are certain that no man succeeds so well in the world as he, who, taking a partner for life, makes her the partner of all his impulses or judgment, which she may check and set aright with her almost universally right instincts.—"Helpmeet," was no insignificant title, as applied to man's companion. She is helpmeet to him in every darkness, difficulty and sorrow of life. And what she most craves and most deserves is, confidence—without which, love is never free from a shadow.

MARRIAGE.—Marriage is to a woman at once the happiest and saddest event in her life; it is the promise of future bliss raised on the death of present enjoyment. She quits her home—her parents—her companions—her amusements: everything on which she has hitherto depended for comfort, for affection, for kindness and for pleasure.

The parents by whose advice she has been guided—the sister to whom she has dared to impart the very embryo thought and feeling—the brother who has played with her, by turns the counselor and the counseled, and the younger children to whom she has hitherto been the mother and playmate—all are to be forsaken at one fell stroke—every former tie is loosened—the spring of every action is changed, and she flies with joy in the untrodden paths before her; buoyed up by the confidence of requited love, she bids a fond and grateful adieu to the life that is past, and turns with excited hopes and joyous anticipation to the happiness to come. Then woe to the man who can blight such fair hopes—who can treacherously lure such a heart from the peaceful enjoyments and watchful protection of home—who can, coward-like break the illusions which have won her, and destroy the confidence which love had inspired.

There is nothing sweeter than love—nothing bitterer than its pang.

Men die—governments are overturned—nations the most worthy are blotted out; but nature smiles through all.

In our dreary moments, we look through a dreary lens. We should then be careful, for judgment is apt to be colored by it. The bright moments have also a deranging effect. A clear, solid, normal mind, is the thing. Is it not clear, then, that we should sometimes reserve our judgment?

[Written for the Valley Farmer.]

THE STARS.

Were it always night, there would always be stars. At day-time there are the same stars, could we but see them; but we seldom think of that—think that there are stars all around us. Do we ever cast an eye to the North, to see the North-star, and Ursa Major? No—for we do not think of the stars during the daytime. How beautifully the dark night brings out the little twinklers! Little! when they are the powerful worlds and suns of the universe. It is this that adds the great interest to the stars—their immense distances and great size. We only see their concentrated light, a point so small, it is with difficulty we can see it distinctly. That however tells us. And then there is the great mystery attending these powerful orbs.

But there is another sentiment connected with the stars—our childhood's reminiscences. It is the heaven of our childhood that we see—and the stars are *stars*—not worlds. The two united, make it pleasanter. There is the evening star—and the great lump of fire, the morning star (the same star, but larger in the morning.)—and the seven stars, so conspicuous at huskings and merry makings in the fall. Those were great nights in October and November.

The stars never fail. They only give light enough to show their beauty—but enough—always enough. This light is a pure, cold light. Though distant and cold, the stars are still friendly. No one ever falls out with the stars; they are the friends of every one. The midnight thief loves them, for they betray him not; and they give light enough to direct his way.

It is also pleasant to see the first stars of the evening show themselves. This reminds us of our poet-laureate's verses on the stars:

The sad and solemn night
Hath yet her multitude of cheerful fires;
The glorious host of light
Walk the dark hemisphere till she retires;
All through her silent watches, gliding slow,
Her constellations come, and climb the heavens and go.

Day, too, hath many a star
To grace his gorgeous reign, as bright as they:
Through the blue fields afar,
Unseen, they follow in his flaming way:
Many a bright lingerer, as the eve grows dim,
Tells what a radiant troop arose and set with him.

[BRYANT.]

And the stars will live. This is a sad thought, because it tells of our short stay here. They will go on and shine for others just as they now do for us—and they will be the childhood's

heaven to others—and though the earth were blotted out, there would be the same pleiades, and the same evening star.

In other parts of the universe, there must be a different childhood's heaven. Think of that—different—yet as attached to the inhabitants of other worlds, as is our heaven to us. There must be some large stars, almost suns to these inhabitants. On the whole, the heavens are the most interesting thing in the cognizance of man. FELIX.

[Written for the Valley Farmer.]

LINES,

To MISS A. G. W * * * * LOUISIANA, Mo.

Through the loud and dismal howling of the dark
and dreary night,
In my heart thine image cheers me, like a sun of
radiant light;
While I live till death shall part us, I will love thee
all the while,
And upon my parting death-bed thou wilt all my
cares beguile.

Leading me on to fame and glory, thou art e'er at
my side,
In the tempest at its fury when upon the dancing
wave I ride;
Thou who art my cherished image with thy many
virtues bright,
Wilt thou thus forever love me? love me as fondly
as to-night.

With my truest, deepest heart's love, I do gently
breathe thy name,
With a glowing tinge of color kindled by Love's burn-
ing flame;
When my daily toils are over, back to thee I'll
swiftly fly,
With thy love so pure and holy I will ever go on die.
St. Louis, Nov. 20th, 1864.

A clean house closed, is better than a dirty
house aired; for the heat lets loose the gases
of the dirt, and these you get; whereas, merely
confined air, is still pure air comparatively, if
your room is clean. We must insist upon
cleanliness, for there is so much dirt.

Go to church. If the minister is dull and
uninstructive, and there is no spirit of worship,
look at the faces of your neighbors—of course
you would not stare—and read with a good
deal of interest (and instruction as well) what
you are not privileged to get from the pulpit.
Is this heterodoxy? We know it is philosophi-
cal and true. We are not ordained by the
Creator to be bored—especially not in His house
of worship.



Editor's Table.

Renew your Subscriptions FOR 1865. A Free Copy.

EVERY PERSON SENDING US FIVE SUBSCRIBERS AND FIVE DOLLARS, will receive the VALLEY FARMER for one year FREE. Have we a single reader who cannot get up a list of Five subscribers? We hope the five dollar greenbacks will roll in thick and fast after the issue of this number. We want a large list for 1865.

At Our Post.

We confess that justice has hardly been done to our Journal of late. As one of the Militia, our services have been required in the field, and we have been absent from our editorial post. The militia having at last been discharged, we find ourself back again, and we have seized our pen, and intend in the future to give all there is of us to the noble cause of Agriculture. For ten years have we been laboring for this Journal and for this people. We flatter ourself we have done something in furtherance of the cause—but how much remains to be done? We have need of your assistance, dear reader. We want the assistance of your pen. Our readers want to know what you know. How many intelligent readers we have that might be of the greatest aid to us, and of the greatest benefit to our readers. Let all of large hearts and noble impulses come forward. You may say you can see no benefit to be derived—no pay. Do you suppose we are writing for mere pay? Do you think we are making anything in these times of war by publishing this Journal at one dollar per year at the exorbitant prices we pay for paper and for labor!!! We want to see the West going forward, instead of backward, and are willing to put our feeble shoulder to the wheel, to assist in the matter, and we call upon every one to aid us. Many of you have done well, but we need more help, and we believe we shall have it.

PETROLEUM.—The wonders of Petroleum will never cease; the latest article successfully brought out, is an article of axle grease, which neither chills in cold nor liquidizes in hot weather, and we have proved its efficacy ourselves.

Our friends, G. W. Curtiss & Co., No. 7 South Fifth street, Saint Louis, manufacture this article and are selling it to a large trade by the barrel and cans; they have a superior article, also a product of the oil wells, for harness oil, which renders the leather soft, pliable, and is a preservative, and is odorless.

PETERSON'S MAGAZINE.—We are in receipt of this popular Lady's Magazine for December. It is a splendid number; with a superb title page for 1864. Notwithstanding the enormously increased price of paper, and the rise in all printing materials, "Peterson" will still be furnished at Two Dollars a year.—No Magazine of similar merit, approaches it in cheapness. Its stories and novelettes are by the best writers. In 1865, Four Original Copyright Novelettes will be given. Its Fashions are always the latest and prettiest. Every neighborhood ought to make up a club. It is the Magazine for the times. Its terms to clubs are unprecedentedly liberal, viz:—8 copies for \$12, or 14 copies for \$20. To every person getting up a club (at these rates), the Publisher will send as a premium, that superb engraving for framing, size 27 inches by 20 inches—"Washington Parting from his Generals," or an extra copy of the Magazine for 1865. Address, postpaid, CHARLES J. PETERSON, 306 Chestnut Street, Philadelphia.

The Mo. State Horticultural Society.

Our fruit-growing friends will please bear in mind that our State Horticultural Society convenes in St. Louis on the second Tuesday of January.

The meetings of this Society are not behind those of any State society in the Union, for the amount of valuable practical information brought forward by the members. In grape culture, this Society stands pre-eminent. All who are interested in fruit culture should attend. Samples of wine and specimens of fruit thankfully received. Those who cannot attend, will confer a favor by sending essays. We understand that arrangements are being made to have a real live meeting—the best yet held.

DITCHING WITH A PLOW.—A correspondent of the N. H. Journal of Agriculture says: "In the first place, I plow two furrows, and throw them out; this makes the ditch wide enough at the top. I then plow two more and throw them out. The ditch is then 12 or 15 inches deep, and one ox can no longer walk in it with the other on the surface. I then take a stout piece of timber, 5 or 6 inches square (a round stick would do as well), and 12 or 15 feet long. I lay this across the ditch and hitch a yoke of oxen to each end, so that the timber serves as a long whiffletree, with the plow chained in the middle; and as the ditch grows deeper the chain is let out longer. In this way there will be no trouble in plowing six feet deep. The only difficulty is in keeping the oxen nearly abreast, as it is new work for them. But by taking light furrows at first, they soon learn. After running the plow through two or three times, throw out the loose earth and plow again."

A FRUIT FARM FOR SALE.

We have received the following letter, among many others; and as we think some of our readers may wish to buy just such a place, we publish it. We have some other letters on hand describing farms for sale, and shall publish some of them hereafter.

ED. VALLEY FARMER: In a back number of your Journal, I recollect seeing an article stating that you

were going to keep a book, in which persons who had farms for sale that were adapted to fruit raising, could register or describe them, in order that those who wished to buy such farms might be accommodated.

I have a farm for sale, of 120 acres—about 40 acres improved; a common log house, two good log barns (one, 60x24, the other 20x18), two stables, smoke-house, and a never failing spring of water about 100 steps from the house—affording plenty for stock and all purposes. About 70 acres of timber, and it pays well to chop and haul cord wood. Less than 4 miles from Pevely, a station on the I.M.R.R., 27 miles from St. Louis. Get at present \$5.20 per cord for my wood, and with 2 yoke oxen in summer, haul 2½ cords per day. In winter, 9 cords per week, when the roads are in order. 7 acres are planted with budded peach trees—125 to the acre. Some of the trees I bought at your nursery, and from them budded the rest. I have a good selection, from the very earliest (Hale's) to the very latest. Some are 2 years old, some 1, and a few 3. 4 acres of apple trees, all best grafted. 2 acres 3 years planted, two acres 1 year planted. 300 vines, 1 and 2 years planted, Norton's Virginia and Concord with a few other valuable sorts as—Hartford, Delaware, Clinton, Cassady and Canningham. A few of the vines came from your Nursery, but mostly from Geo. Husmann, of Hermann. I prepared the ground for them well, and they made a fine growth the last season. I have some pear and quince trees, two years planted, of the best kinds. The land improved is well fenced and cross-fenced; 25 acres could be a pasture, with stock water. Some old seedling peach trees on the place, about 21 years old, and never failed having a crop until last summer. I can prove, beyond doubt, by the oldest settlers, that my place is the surest for raising peaches in the county. My land is all hills, and one-third of it is rocky, but produces grass and is covered with pretty good timber. The 40 acres improved will produce good grass or wheat, and tolerable corn for a few years. The land is mostly adapted to raising grass, small grain and fruit. There is an extensive range for cattle, sheep and hogs beyond my place. My price is ten dollars an acre for the whole tract of 120 acres, which would not at present pay for the improvements. You may wonder why I sell. Seven years ago I selected and bought this place; it had a few acres cleared. I wanted to make a fruit farm, and have done what I could; but my health is so feeble that I can labor no longer, and must seek an easier way of making a living. I could get along if I could hire help, but I cannot get it for big wages.

If any one wishes to see the place, they can go to Pevely station, Iron Mountain R. R., and ask to be directed to Auguste Rankin's house, from there inquire for my place (Jno. Barr). By looking on a sectional map of Missouri you can see where it is. It is section 2, township 41, range 5 East, on the east side of section 2. By the wagon road, my place is 27 miles from the court-house St. Louis, and about 34 miles from Pevely. Respectfully, Jno. BARR.

Jefferson Co., Mo., Nov. 8, 1864.

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